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THE REBEKAH
COOK BOOK













THE
REBEKAH COOK BOOK

— OF —

Friendship Lodge, No. 6,

I. O. O. F.,

KEENE, N. H.

✻ 1900 ✻



.. Let no man presume to give advice to others who
has not at first given good counsel
to himself."—*Seneca*.



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KEENE, N. H.



To all concerned we now would speak.
When you these pages turn,
We hope you'll find just what you seek,
And not one line may spurn.
May every recipe when proved
Give all an appetite;
And every one who tastes the food
Pronounce it nice and light.
To each one who assisted us,
Our grateful thanks we tender;
And, if empty pantry shelves you'd shun,
This cook book just remember.

THE COMMITTEE.



THE REBEKAH COOK BOOK.

BREAD.

"Down stairs in the kitchen the fire doth glow,
And the cook is a-kneading the soft white dough."

POTATO YEAST.

Two medium potatoes, grate raw, pour on boiling water until like thick boiled starch, add one-half cup sugar and two table-spoonfuls salt, cool till luke-warm, then add one cup of old yeast or one cake Fleischmann's compressed yeast, let rise till light and foamy, put in wide mouth bottle and keep where it is cool.

CATHERINE B. STILES.

MILK BREAD.

To a quart of warm new milk, add a Fleischmann's yeast cake which has been dissolved in a little luke-warm water, and a table-spoonful of melted butter. Stir into this a pint of sifted flour, a dessert-spoonful of sugar and half a teaspoonful of salt. Beat well, and set to rise. When light, work in flour enough to make a firm dough. Raise again, place in pans; raise again, and bake in a moderately slow oven.

FLEISCHMANN.

ROLLS.

One tablespoon of sugar, white of one egg well beaten, butter one-half size of an egg, one cup of sweet milk, scald, one-half cake of compressed yeast, stir in flour enough to mould, rise until light, mould, roll rather thin, cut out with a large biscuit cutter, spread on butter, lap over, rise again, then bake. Double the receipt for a large family.

M. J. S.

Use Worcester Salt.

FRENCH ROLLS.

One quart sifted bread flour, one tablespoonful sugar, two table-spoons lard (not melted) rubbed into the flour, one-half cake

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compressed yeast dissolved in milk, nearly a pint of new milk, scalded and cooled, add the yeast and mix at night. In the morning mould slightly and roll out one-half inch thick and spread with melted butter. Cut out with a cake cutter and fold over. Let them rise until very light and bake in a quick oven. This makes two dozen rolls.

MRS. F. H. TOWNE.

PARKER HOUSE ROLLS.

One quart flour, two tablespoonsfuls butter, one tablespoonful sugar, one-fourth yeast cake, one-half pint milk. Let them rise and cut down three or four times. Make into rolls and rise. bake in quick oven.

ADELINE L. GRAVES.

GRAHAM BREAD. (No. 1.)

One cup of milk, one cup of warm water, scant half of yeast cake, little salt, make a batter of bread flour (white) about like griddle cake at night. In morning add one-half cup of sugar, one-fourth teaspoon of soda in little water, mix with graham flour until rather stiff (not hard), put in bread tin, raise and bake, do not knead.

MRS. H. W. HARVEY.

GRAHAM BREAD. (No. 2.)

One cup sweet milk, one cup sour milk, a little butter, one-half cup molasses, one small teaspoon soda, a little salt, graham flour to make medium thick batter. Dissolve soda in cup of sour milk. Bake an hour in moderate oven.

ALICE E. P. REED.

GRAHAM BREAD. (No. 3.)

One pint of milk and water, equal parts; two tablespoons of sugar, one-half teaspoon of salt, one-half yeast cake, and white flour enough for thin batter. Rise over night. In the morning add one tablespoon of molasses, and stir in graham flour until stiff, and no more can be stirred in. Do not mould. Place in pans and set to rise, when risen to the top of the pans bake in a moderate oven three-quarters of an hour.

FLORENCE G. RUSSELL.

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STEAMED GRAHAM BREAD.

One and three-fourths cups of graham flour, three-fourths cup of corn meal, one and one-half teaspoonfuls of soda, one teaspoonful of salt, one-half cup of molasses, one and two-thirds cups of sweet milk, all measurements level. Steam one and one-half hours.

Mrs. G. W. SCOTT.

BROWN BREAD.

Three cups of Indian meal, two cups of rye meal, one pint of sour milk, one cup of molasses, one teaspoonful of soda dissolved in hot water, one teaspoonful salt. Steam three hours. Put in oven to brown.

MARRIETTA REED.

BROWN BREAD. (Home Made.)

One pint of Indian meal, one pint of graham meal, one teaspoonful of soda, one-half cup molasses, one pint of sour milk, add a pinch of salt, and steam three hours.

MRS. EMMA M. UPHAM.

ROLLED OATS BREAD.

One cup fresh rolled oats, two cups boiling water poured over the oats, when cool, add one-third cake compressed yeast, three tablespoons sugar, salt, three cups flour, let rise, then stir well and put in tins, when light, bake.

C. P.



OATMEAL BREAD.

One cup rolled oats, two cups boiling water. Let cool and add one-half yeast cake, one-half cup molasses, one tablespoon butter, salt, mix stiff with wheat flour. Raise over night and knead lightly into a loaf in the morning.

G. F. REED.

RYE BREAD.

Sift three quarts of rye flour and one quart of wheat flour into your bowl and mix together. Draw the flour to the sides of the bowl, leaving a hole or well in the middle of the flour. Dissolve one cake of Fleischmann & Co.'s compressed yeast in a small teacupful of lukewarm water. Now pour into the well in

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the flour a pint and a half of lukewarm water, and add the water containing the dissolved yeast. Stir in flour from the edges of the well until the sponge is a little thicker than griddle-cake batter. Cover well and set in a moderately warm place to rise. When well risen—which will be in about three hours—add one tablespoonful of salt and make into dough. Let the dough rise for about thirty minutes; then make into loaves and set them to rise. When light, bake in a quick (but not too hot) oven. If the flavor is liked, a few caraway seeds may be added to the dough.

FLEISCHMANN.

ENTIRE WHEAT BREAD.

One cup of wheat flour, one quart of entire wheat flour, one pint of water or milk, one teaspoonful butter, one-half teaspoonful of salt, one-quarter of a cake of compressed yeast, sweeten to taste. This makes two loaves.

REBEKAH.

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BREAKFAST GEMS.

One cup of sweet milk, one and one-half cups of flour, one egg, one teaspoonful of salt, one teaspoonful of baking powder, beaten together five minutes. Bake in hot gem pans in a hot oven about fifteen minutes.

MAMIE NEWTON.

GRAHAM GEMS.

Beat light one egg and a pinch of salt, add one-half cup of molasses, one cup of sour milk, one even teaspoonful of soda dissolved in a little water, two cups of graham. Bake twenty-five minutes in a hot oven; have the gem pans hot.

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GRAHAM GEMS. (No. 2.)

One cup graham, one-half cup sugar, one-half cup flour, one cup sour milk, small teaspoonful soda and little salt. Bake in a slow oven.
MINNIE KNAPP.

ENTIRE WHEAT GEMS.

(One egg, one-third cup sugar, one cup sweet milk, two teaspoons cream tartar, one of soda, one and three-fourths cups entire wheat flour. Beat thoroughly and bake in a quick oven.
MRS. L. S. EATON.

POP OVERS.

One cup flour, two eggs, one cup new milk, have irons hot. bake five minutes.
K. C. ROBERTSON.

MUFFINS.

One pint of milk, flour enough to make a stiff batter, one tablespoonful yeast, little salt. Let it rise and bake in rings on a hot griddle or in a hot oven.
MABEL SAWYER.

MUFFINS.

(One pint milk, two eggs, one-half cup butter, one tablespoonful sugar, one yeast cake, flour to make a stiff batter that will drop from the spoon. Raise over night, and about one-half hour in morning, after putting in well buttered muffin tins. This makes one and one-half dozen.
MRS. F. H. TOWNE.

CORN MUFFINS.

One cup corn meal, two cups of flour, one egg, butter size of egg, one and one-half cups of sweet milk, two teaspoonfuls cream tartar, one teaspoonful soda, one-half cup sugar.
BERTHA E. WHEELER.

CORN CAKE.

(One cup corn meal, one cup flour, two teaspoons baking powder, one-half teaspoon salt, scant one-half cup sugar, sift together, then add one cup milk and one mixing spoon melted lard, break in one egg and stir.
MRS. E. A. GOVE.



★ ★ ★

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SPONGE CORN CAKE.

One and one-half cups flour, two-thirds cup of corn meal, one-half cup of sugar, one-half tablespoonful of butter, one and one-half cups sour milk, one teaspoonful of soda, salt. Bake in greased pans or in a sheet.

MRS. F. M. DAVIS.

JOHNNY CAKE.

Two cups of meal, two cups of sour milk, one-half cup of flour, one-half cup of molasses, one teaspoonful of salt, two small teaspoonfuls of soda. This makes one large or two small cakes.

MINNIE MURDICK.

CREAM JOHNNY CAKE.

(One egg, two-thirds cup of sweet cream, if thin, or one-half cup of thick, and fill up with milk, one-half cup of molasses, one cup of meal, one heaping cup of flour, sifted together with one heaping teaspoonful of cream tartar, one-half teaspoonful cinnamon, little salt, one even teaspoonful of soda dissolved in a little water stirred in the last thing.)

MRS. GERTRUDE E. FARNUM.

TOMATO TOAST.

Stew nice ripe tomatoes until smooth and well done, season generously with butter. Toast bread good and brown, avoid scorching it, butter liberally, pour the hot tomato over each slice, don't be sparing of either tomato or butter, and serve at once.

SISTER M.

INDIAN CRACKERS.

One cup milk, one egg, butter half size of an egg, salt, one and one-half teaspoonfuls of baking powder, enough flour and corn meal, equal parts, to make quite a thick batter, drop from spoon in dripping pan to bake. This quantity makes six good big ones.

X. Y. Z.

PANCAKES.

Two cups milk, two eggs, four cups flour, two teaspoons cream tartar, one teaspoon soda, two tablespoons sugar. Fry in hot lard. Drop from a spoon.

MRS. C. J. GEORGE.

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ADA'S HOPTOADS.

These are very nice for breakfast or supper. One cup sour milk, one egg, one-half teaspoon salt, one of soda, flour enough to make a stiff batter, drop from spoon into hot lard and fry. Very nice. Double the quantity if you want to make more.
SISTER.

FINE BREAKFAST TOAST.

Beat two eggs to a foam, one-half teaspoonful of salt, one cup milk, beat all together, have your spider heated with a little butter in it, now dip the bread in the egg batter and fry till a rich brown.
MRS. W. W. GLAZIER.

SQUASH GEMS.

One cup of squash, two cups of flour, one cup of milk, one egg, two tablespoonfuls of sugar, one teaspoonful of cream tartar, one-half teaspoonful of soda, a little salt. Bake in gem pans.
S. B. G.

RYE PANCAKES.

One cup milk, one egg, two tablespoons sugar, two table-
spoons shortening, one teaspoon cream tartar, one-half tea-
spoon soda.
G.

DOUGHNUTS.

One egg well beaten, one cup sugar, one teaspoon salt, a little nutmeg, one and one-half tablespoons melted lard, one cup thick sour milk, in which dissolve two-thirds teaspoon soda, then add four scant cups bread flour. Roll out one-half inch thick and fry in hot lard, turning continually until a light brown.
MRS. H. W. KEYES.

DOUGHNUTS.

Mix well three cups pastry flour, two teaspoons baking powder, one-half teaspoon salt, nutmeg, beat one egg, add one-half cup sugar, one teaspoon melted lard, one cup milk. Mix with dry ingredients. This rule makes twenty.
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RAISED DOUGHNUTS.

One-half cup butter, one cup sugar, one-half pint milk, one-half yeast cake, flour enough to make a thick batter, work the batter and sugar together, take one-half of it with the milk, yeast and flour and mix all together at noon, let it rise, at night add two eggs. remainder of sugar and shortening, season with nutmeg. In the morning roll out one-half inch thick, cut out, rise again, then fry in hot lard.

A. J. E.

Use Worcester Salt.

SCOTCH DOUGHNUTS.

Two eggs well beaten, one cup sugar, one cup milk (sweet), four teaspoons hot lard from the frying fat, one teaspoon (little more than even full) of soda and two of cream of tartar sifted with one cup of flour, add enough more flour to make quite a stiff batter. Roll out and fry in hot fat. Before adding the flour add one teaspoon of vanilla.

A. M. CARKIN.

BLUEBERRY MUFFINS.

Beat one egg, add two tablespoons sugar, one of butter, melted, then add one cup milk, one and one-half cups flour, and one and one-half teaspoons baking powder, sifted with flour, half teaspoon salt. Stir in two cups blueberries, floured. Bake in muffin pans.

SISTER.

RYE MUFFINS.

Two cups each of rye and wheat flour, one-fourth cup of molasses, one egg, one teaspoon cream tartar, one-half teaspoon soda, pinch of salt, two and one-half cups milk.

ABBIE CUMMINGS.

WHEAT MUFFINS.

Two cups of flour, one tablespoonful of butter, two tablespoonfuls of sugar, one teaspoonful of baking powder, sifted in the flour, one egg, two-thirds cup of milk.

Mrs. ADA H. WRIGHT.

FLUTTER DUCK.

One cup milk, one-half cup sugar, one egg, two cups flour, one teaspoonful baking powder, butter size of egg. Bake, warm for tea.

K. C. ROBERTSON.

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JAM CREAM TARTS. •

Roll a little nice pie crust and bake in small patty-pans. When ready to serve, half fill with jam, cover with whipped cream.

MRS. F. L. SAFFORD.

AARON'S BUNDLES.

One cup of sugar, one-half cup of butter, one egg, two table-spoonfuls of molasses, one cup of milk, one-fourth teaspoonful each of cinnamon, nutmeg and ginger, one teaspoonful of soda, two cups of flour. Add raisins, currants or blueberries. Bake in cup tins.

ANNIE A. HARVEY.

BOSTON TEA CAKES.

One well beaten egg, one cup of sweet milk, one teaspoonful of soda dissolved in the milk, two teaspoonfuls of cream tartar sifted in two heaping cups of flour, one tablespoonful of melted butter. Very nice for tea.

HARRIETTE E. ROWELL.

ORIGINAL PLAIN STRAWBERRY SHORTCAKE.

Make a crust with one-half more shortening than for cream of tartar biscuits. Roll in two sheets, spread the under one with butter, place the other on top and bake. When baked, separate layers, butter, and place mashed and sweetened fruit between and on top. Peach, orange, apple and rhubarb short-cakes are very nice. Serve with cream or not. A. B. C.

APPLE FRITTERS.

Quarter and slice your apples. Make a batter of two eggs, one cup of milk, a little salt and flour. Put in the apples and fry in hot fat.

E. S. L.

SQUASH GRIDDLE CAKES.

One cup sifted squash, one of hot milk, one tablespoon each of sugar and butter, one-half teaspoon salt. Stir well. When cool add one egg, well beaten, and one cup flour with two tea-spoons baking powder sifted in, add a little milk or flour, as the batter may need.

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E. H. LORD,

❖ The Confectioner ❖

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FRIED APPLE PIES.

Make a dough of the following ingredients: Two cups of flour sifted with two teaspoons of baking powder, one tablespoon of sugar, one egg, a piece of butter the size of a walnut, about half a cup of milk, or just enough to wet, so you can easily roll. Break off small pieces and roll thin in the shape of a saucer, put a tablespoon of stewed apple in each piece, fold together, wet edges, and press them firmly and fry in hot lard. This is an old and tried recipe. Hope you will have good luck with it.
AUNTIE.

PEACH CAKE.

Bake three sheets of sponge cake as for jelly cake, cut peaches in thin slices, prepare cream by sweetening and whipping, flavor with vanilla. Put layers of peach between the cake, and pour the cream over each layer.

MABEL SAWYER.

STRAWBERRY SHORTCAKE.

Two and one-half cups of sifted flour, three teaspoonsful of baking powder, or two teaspoonsful of cream tartar and one of soda, scant one-half teaspoonful of salt, butter size of an egg, work all into the dry flour, add milk slowly to make the consistency of pie crust. Divide in halves, roll out one inch thick, place on buttered pie tin, spread with melted butter, place on other half. Bake about twenty-five minutes, when done, separate the edges and they will fall apart, cover under crust with berries and sugar, lay top on with crust downward, cover with berries and sugar. Serve with whipped cream, if liked.

MRS. F. H. WILKINS.

PEACH SHORTCAKE.

One coffee cup flour, one teaspoonful sugar, two teaspoonsful baking powder, one-third cup butter. Roll thin in two layers, bake in one tin with butter between. When done, split and put peaches, cut up fine, between and on top, and serve with whipped cream.

LELIA MORRILL.

SHORTCAKE.

Two cups flour, piece of butter size of an egg, one cup of sweet milk, two teaspoonsful of cream tartar, one of soda.

ADDIE E. DICKINSON.

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EASTER MORNING TOAST.

Toast fresh bread a light brown. If dry, moisten with sweet cream. Take one egg to each slice of toast, beat whites stiff and leave the yolks whole. Spread the beaten whites on the toast, making a small hole in the center to hold the yolks. Salt the yolks slightly, set in oven just long enough to brown.

ZELLA CUTHBERT.

EGG TOAST.

Beat four eggs together, and put two tablespoonsful of butter into a saucepan and melt slowly. Pour in the beaten eggs and cook soft without boiling, add a little salt, have ready some buttered toast and spread over. Serve hot.

MRS. W. F. WILBUR.

HAM TOAST.

One cup of cold boiled ham chopped fine, one egg, one cup milk, salt and pepper to taste, scald milk, add beaten egg, stir until it thickens, add ham, and when heated, season, and serve on toast. If liked, a small spoonful of mayonnaise dressing may be served in center of each slice. ANNA E. METCALF.

BISCUIT.

One heaping quart flour in which is sifted two teaspoonfuls cream tartar and one of soda (use rounding full), and a little salt. Rub in butter or lard size of large egg, if lard is used add more salt, wet to a soft dough as can be handled with cold sweet milk, cut out about an inch thick and bake in a very quick oven. You can't have good biscuit coddled in a half warm oven. Baking powder may be used in place of cream tartar and soda, in which case use two heaping teaspoonfuls.

DIYTO.

GRIDDLE CAKES.

One pint of sour milk or part buttermilk, one teaspoonful each of soda and cream tartar, salt, and flour to make a batter. Fry on a hot griddle.

MRS. A. A. S.

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Native Veal, Pork, Lamb. Home Rendered Lard.



CREAM TOAST.

Toast four slices of bread, heat one pint milk to the boiling point, thicken with three dessert spoonfuls of flour made smooth with a little water, salt as you take it from the stove, add a small piece of butter, pour this over the toasted bread; if the bread is very dry dip it in the milk before you thicken it.

M. E. R. V. C.

EGGS.

Nothing on earth makes hens lay like Sheridan's Condition Powders.

VENETIAN EGGS.

Fry in chafing dish one tablespoonful of butter and one table-spoonful of minced onion, add one cup of strained tomato with a little sugar and salt, three tablespoonfuls of cheese, cut fine, three beaten eggs. Serve on toast or wafers.

MRS. B. E. ROBERTSON.

STUFFED EGGS.

Boil six eggs hard, cut them in halves, take out yolks, mash them fine, season with tablespoon butter, a little pepper and salt, moisten with vinegar, put back in the whites of the eggs and smooth.

MRS. W. H. BRITTON.

STUFFED EGGS.

Boil the eggs until hard, when cold, take off the shells, divide the eggs lengthwise in halves, remove the yolks, crumble them in a bowl, adding salt, pepper, mustard and a little melted butter. When all are well mixed, fill the hollows of the whites with the mixture, and serve.

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KEENE, N. H.

SCRAMBLED EGGS.

Put one-half cup cream in a frying pan. When hot, pour in six eggs previously broken in a dish, cook slowly, stirring constantly so that the eggs will be evenly done. Season with pepper and salt, and serve hot.

EMMA BISSELL.

SCRAMBLED EGGS WITH CHEESE.

Four eggs, one-half teaspoon salt, one-half saltspoon of pepper, one-half cup milk, two tablepoons of grated cheese. Beat the eggs lightly, cook in omelet pan, stirring all the time until the eggs are firm but soft. Serve at once.

JENNIE F. JOHNSON.

EGGS COOKED IN MILK.

Let milk come up to a boil and break in the eggs, serve each one with a little of the milk, salt, pepper and butter.

SELECTED.

DROPPED EGGS.

Boiling water salted, stir the water briskly, when it whirls in the dish break in an egg; cooked in this way the whites will remain whole; serve with salt, pepper and butter.

SELECTED.

CRACKER OMELET.

Beat three eggs slightly, add half cup of sweet milk and a pinch of salt. Open six crackers and lay the inside down in hot butter. Turn as soon as a light brown, and pour the egg mixture over. Watch carefully and turn each piece as soon as browned, then cover and lessen the heat. It should be light and tender.

K.

OMELET.

One cup of bread crumbs made soft in a cup of milk, three well beaten eggs, season with salt and one tablespoonful of butter, fry in a hot spider. Before turning chopped ham can be laid on if preferred.

MRS. G. A. GORDON.

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KEENE, N. H.

PLAIN OMELET.

Three eggs, one-half cup milk, one and one-half tablespoons of corn starch, one teaspoon of butter. Put the pan on to heat, beat the yolks and corn starch with a pinch of salt together, beat the whites to a stiff froth, add to the beaten yolks, then add milk. Put the butter into the pan, when melted pour in the mixture and brown, cook about seven minutes, fold, and turn on a hot dish and serve at once.

ALTA BRIDGES.

BAKED OMELET.

Beat to a froth the whites of three eggs, a little pepper and salt, pour into a buttered baking pan, dip upon it three tablespoonfuls cream, one only in a place, upon each spoonful of cream drop one of the yolks whole (being careful not to break them), place in a moderate hot oven to cook and serve hot.

MRS. ARTHUR WHITE.

BAKED EGGS.

Put a teaspoon of melted butter in a cup tin, then break in an egg and bake from three to four minutes.

Mrs. J. G. A.

BOILED EGGS.

Put the eggs into boiling water and boil, for a soft egg three minutes; for a hard one five or more.

E.

PRESERVING EGGS.

One pint of coarse salt, one pint of unslacked lime, to a pailful of water, let it stand twenty-four hours, then drop the eggs in, be sure and keep them under the brine, they will keep for several months.

S. J. A.

EGGS A LA GOLDEN ROD.

Hard boiled eggs, chop whites and grate yolks. Make a thick cream dressing by rubbing smooth two tablespoonfuls butter and two tablespoonfuls flour, over which pour scant pint of hot milk. Let come to a boil, add whites, it should be thick. Have ready slices of toast, spread evenly and thickly with the mixture, and put grated yolks on top.

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—♦— KEENE, N. H. —♦—

SOUP.

"Some like it hot, some like it cold,
Some like it in the pot nine days old."

STOCK FOR CLEAR SOUPS.

Five pounds clear beef, cut from the lower part of the round, five quarts cold water, let come to a boil slowly, skim carefully, and set where it will keep just at the boiling point for eight or ten hours. Strain and set away to cool. In the morning skim off all the fat and turn the soup into the kettle, being careful not to let the sediments pass in. In the soup put one onion, one stalk of celery, two leaves of sage, two sprigs parsley, two thyme, two of summer savory, two bay leaves, twelve pepper corns, and six whole cloves. Boil gently from ten to twenty minutes, salt and pepper to taste. Strain through an old napkin. This is now ready for serving as a simple, clear soup, or for the foundation of all kinds of clear soups.

BEEF SOUP.

Two pounds of lean beef, cut into small pieces, add two and one-half quarts of water, and let it simmer slowly three hours, then add one onion, sliced thin, one small slice of carrot, one stalk of celery, simmer slowly, strain, and season with salt and pepper.

SELECTED.

PEA SOUP.

Take the necessary amount of split peas wanted, and put them to soak over night in soda water. Before cooking, strain and rinse, and put them on to boil until soft, then strain through a wire sieve, put it on to cook more and add a large onion, and pepper and salt to taste.

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CREAM CELERY SOUP.

Boil one medium head celery in one quart stock till tender, strain, add one cup cream or milk, and a very little flour wet up with cold water, season to taste with salt, serve with croutons.

SISTER LAURA.

TOMATO SOUP.

Take equal parts strained tomato and sweet milk, heat boiling hot in separate dishes. To the milk add butter, salt and pepper, and just before putting together add one teaspoonful of soda to the tomato. Serve very hot. ABBIE L. DICKINSON.

TOMATO SOUP.

One quart tomatoes, one quart milk, one tablespoonful corn-starch, one onion sliced with the tomatoes and stewed together. Scald the milk and add the corn starch, braided in a little cold milk. When ready to serve, strain the tomato and add just a bit of soda, then gradually stir in the milk and serve at once.

MRS. HENRY THOMPSON.

TOMATO SOUP.

One pint stewed tomato strained, when boiling, add a pinch of soda and stir well, one pint of milk, three crackers rolled fine, season to suit taste with salt, pepper and butter. G. A. G.

BAKED BEAN AND TOMATO SOUP.

Three cups of baked beans, six cups of cold water, half a teaspoonful of celery, salt, and three slices of onion. Simmer together thirty minutes, strain, and add one and a half cups or more of stewed tomato, strained, salt and pepper to taste, bind together with a tablespoonful each of flour and butter.

MRS. J. G. ALLEN.

RICE SOUP.

Two tablespoonfuls of rice, one quart of stock, salt and pepper to taste. Wash the rice and put it in a saucepan with one pint of boiling water, boil slowly for thirty minutes, drain and add to boiling stock, let the whole boil five minutes, add salt and pepper, and serve. M. N.

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If correct cookery is so much a matter of taste, then Bell's Spiced Seasoning is indispensable to every cook. There are certain essential touches of flavor that distinguish one dish from another: and you can give your Dressings, Meats, Turkey, Fish, Game, Chicken, Fowl, Scalloped Oysters, Croquettes, etc., the flavor that at once distinguishes the best from the middling, the good from the bad, by using



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GREEN PEA SOUP.

Boil one quart of green peas till soft, press them through a sieve, add one quart of milk and a little salt, pepper and butter. Boil for a few minutes, serve.

ZELLA CUTHBERT.

POTATO SOUP.

Pare and slice six medium sized potatoes, boil in one quart hot water until tender, then add one quart of milk, one teaspoonful of butter, salt and pepper to taste. Let it come to the boiling point, serve at once.

MRS. R. C. CUTHBERT.

BROWN SOUP.

Allow one pound of round steak for each quart of soup required. Broil over a hot fire, browning well, but not burning. Cut in small pieces, put in stewpan with a quart of water and a tablespoon of rice, cover, cook slowly an hour, then add one each, onion, carrot and potato sliced fine, add salt to taste, and water to supply the quart required, cook three-fourths hour, do not strain. Serve with bread.

SELECTED.

MACARONI SOUP.

Cook one-half cup of macaroni, break fine in salted boiling water, when tender, drain and wash, add two or three cups of hot stock, season with salt and pepper to taste, serve with croutons.

SELECTED.

CORN SOUP.

One can of corn, one quart of sweet milk, put together in a kettle with a little hot water to keep it from scorching. Let it boil slowly for fifteen minutes or until the corn is cooked, season with pepper, salt and a little butter.

SELECTED.

CREAM OF ASPARAGUS SOUP.

One bunch of asparagus, one quart of milk, two even tablespoonfuls of corn starch or flour, one tablespoonful of butter, salt and pepper to taste. Wash the asparagus, tie it in a bunch, put it in a saucepan of boiling water, boil gently three-quarters of an hour, take it from the water, cut off the tops, put them

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aside until wanted. Put the milk on to boil in a farina boiler. Press the asparagus stalks through a colander, add them to the milk. Rub the butter and corn starch or flour together until smooth, add to the boiling milk and stir constantly until it thickens. Now add the asparagus tops, salt and pepper, and serve. Canned asparagus may be used when you cannot get the fresh; one quart can will be sufficient. This soup may be varied by using one pint of veal or white stock and one pint of milk instead of the one quart of milk. MAMIE NEWTON.

CREAM OF RICE SOUP.

Two quarts of chicken stock, one teacupful of rice, one quart of cream, one small onion, one stalk of celery, salt and pepper to taste. Wash rice, add chicken stock, onion and celery, simmer two hours, strain through a sieve and add seasoning and cream, which has been allowed to come to a boil. Milk may be used, if so, add a tablespoonful of butter.

MRS. JANE TITUS.

FISH.

“There are as good fish in the sea as have ever been caught.”

SALMON CROQUETTES.

Remove all the bones and skin from half a can of salmon, mix with three medium sized mashed potatoes, and season with salt and pepper, bit of onion, if liked, mix well and form into croquettes, roll in egg, then in bread crumbs, and fry in hot lard. Fine for lunch or tea with bread and butter.

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OYSTER PIE.

Line a pie plate with pastry, then a layer of oysters, rub two tablespoonfuls butter smooth with as much flour, place on oysters, sprinkle with pepper and salt, so on until your dish is full, cover with a rich paste, bake until brown.

MRS. SIDNEY BRITTON.

OYSTER STEW.

One pint of oysters, rather more than an eighth of a pound of butter put in a porcelain or enamel kettle, let cook till the oysters are plump and the edges curl, add one and one-half pints of milk, let come just to the point of boiling, then remove at once from the fire and serve immediately.

LAURA E. MASON.

FRIED OYSTERS.

Beat up an egg and dip the oysters in it, then roll some crackers very fine on the cakeboard. Coat the oysters with the crumbs and lay on a platter for two or three hours, then heat the spider very hot and fry the oysters in butter until a golden brown.

SCALLOPED OYSTERS.

One pint cracker crumbs, one pint oysters, one-fourth cup melted butter, two teaspoons salt, pepper, one pint milk, Mix well, cook one hour.

GRACE H. ALDRICH.

SCRAMBLED OYSTERS.

One quart of oysters, one pint of milk, one tablespoonful of butter, and flour sufficient to thicken like cream; put the milk into a spider and heat to boiling; when about to boil add the oysters; as soon as they are boiling add the thickening with salt, white pepper and a tablespoon of sage, and a teaspoon of tomato sauce; do not let the oysters boil long, remove from the fire and stir in the butter. Toast some crackers, place them on a warm platter, moisten them a little with warm milk or water, place on each half cracker a large spoonful of oysters, and pour the cream over and around them.

L. M.

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in cooking requires the use of the BEST materials.

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always has the best **Groceries.**

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FRESH HALIBUT PIE.

Free from bones and skin two pounds fresh halibut, cut into small pieces, fry two tablespoons chopped onions in two tablespoons butter, add two tablespoons flour, then stir in slowly one pint hot milk, one-half teaspoon salt, little pepper, mix all together. Place in a deep pudding dish in layers with three sliced hard boiled eggs, cover with nice pastry crust, and bake slowly one hour. Serve with butter sauce.

MRS. W. F. FRUEAN.

BOILED HALIBUT.

A thick meaty piece is best for boiling. Tie up closely in a fish cloth (cheese cloth is excellent for the purpose), cook in boiling salted water, thirty or forty minutes is long enough for a piece weighing three pounds. For this quantity of fish boil three eggs twenty minutes and prepare a drawn butter gravy with butter, flour and boiling water. Remove fish to platter, pour over it the drawn butter and garnish with the eggs cut in slices.

L. S. N. G.

BAKED HALIBUT.

Take a piece weighing five pounds, lay in salted water for a little while, wipe dry, score the skin, put in pan in moderate oven and bake an hour, basting often with butter and water. When a fork will penetrate easily, it is done. Should be fine brown color, make dressing and bake with it; serve with butter gravy.

MRS. A. M. DEAN.

BAKED FISH.

A two or three pound haddock will make a nice baked fish. Have perfectly clean, inside and out. Rub with salt, sew up with strong, white thread. Prepare a stuffing of one cup of cracker crumbs, softened with one-third cup of butter, add tablespoon each of chopped pickles and onions; salt and pepper to taste. Fill in from the top, shake and fill again. Put some strips of muslin across the pan, lay small slices of salt pork under and around. Spread with butter, dredge, baste now and then. Finish the cooking on the top grate. SELECTED.

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Work done at the lowest prices. All work guaranteed.

BAKED FRESH MACKEREL.

Butter a buscuit tin to prevent the fish from sticking. Lay the fish on its back and salt it. Put into a hot oven and bake until brown. It takes from 30 to 40 minutes. When done put on a warm platter and cover with milk gravy. Serve hot with boiled potatoes.

SELECTED.

CODFISH WITH CREAM.

Pour one cupful of cream over two heaping teaspoonfuls of flour, stirring all the time to keep smooth; melt three table-spoonfuls of butter in a skillet, add the flour and cream, and stir until smooth. Then add two cupfuls of the picked and freshened codfish; cook for about 15 minutes; put in a beaten egg, season to taste and serve on buttered toast.

M. S. P. ?

SCALLOPED CODFISH.

Season one pint of rich milk with a little salt and pepper. Put it over the fire and add a generous lump of butter with a teaspoonful of cornstarch rubbed into it. Let this boil up, then set it off, with a cover over it to keep warm. Put a layer of thinly sliced cold potatoes. Have ready a cupful of soaked and shredded salt codfish. Have ready a cupful of soaked and chop six hard boiled eggs (these must be boiled 12 minutes) spread a thin layer of egg over the fish. Now begin again with the potato and so on. Now pour the gravy over the whole and sprinkle bread crumbs over the top and bake 15 minutes.

MRS. HENRY THOMPSON.

LONG ISLAND FISH BALLS.

Pick your fish fine and boil it with your potatoes, then mash fine, season to taste and stir in a well beaten egg or two. Drop from a spoon into hot fat, brown and take out with a skimmer.

A. G.

COOKING SMELTS.

To fry smelts nicely, wash and wipe them dry; dip them into beaten egg, then into pounded cracker, which has been seasoned with salt and pepper. Fry a light brown in plenty of boiling lard, or anything you have. Always drain any fried fish on a brown paper for a few minutes.

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GEO. F. MANN,
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SALMON CROQUETTES.

Drain the fish from a can of salmon and chop it very fine; add a small piece of butter, pepper and salt and the juice of a lemon; mold into balls, dip in beaten egg and bread crumbs and fry a light brown. S.

BOILED SALMON.

The middle slice of salmon is the best. Sew up neatly in a mosquito net bag and boil a quarter of an hour to the pound in hot, salted water. When done, unwrap with care, and lay upon a hot dish, taking care not to break it. Have ready a large cupful of drawn butter, very rich, in which has been stirred a tablespoonful of minced parsley and the juice of a lemon. Pour half upon the salmon, and serve the rest in a boat. Garnish with parsley and sliced eggs. MRS. A. M. DEAN.

SCALLOPED SALMON.

One can of salmon freed from bones and skin. Take one cup of bread crumbs, one cup cream or milk; soak bread in milk until soft; put with salmon; season with salt, pepper and butter. Bake 20 minutes. MRS. W. H. BRITTON.

EGG SAUCE FOR FISH.

Melt in a saucepan, one heaping tablespoon of butter, blend with this one tablespoonful flour; then add gradually one cup of boiling water; cook, stirring hard, till sufficiently thick. Salt to taste. When ready to serve, cut into it one hard boiled egg. A.

FISH CHOWDER.

Boil the fish (any kind used for chowder) when cold remove all bones, fry a few thin slices of salt pork in kettle; when brown remove, and put in a layer of sliced Irish potatoes and then of fish; sprinkle with salt and pepper. Put in layers until the fish is all used; cover with the water the fish was boiled in strained, add more if necessary; cover and boil until thoroughly cooked. Before serving, add one cup of rich milk or cream and a few water crackers, and if one likes a few slices of lemon. Onions can be used sliced with the potatoes and fish if preferred.

MRS. E. H. BURDETTE.

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If you care for a nice Tea or Coffee, try us. You *can't* do better, and you might do worse.

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WALL PAPER WARDWELL.

CLAM CHOWDER.

Four quarts of clams in the shell, four not very thick slices of salt pork, three medium sized potatoes, one quart milk, four butter crackers rolled fine and a small piece of butter. Lightly rinse the clams and put in a kettle with about a pint of cold water, bring to a quick boil, remove at once from the fire and let remain closely covered for five minutes. Then remove the clams from the shell, rinsing each one thoroughly in a little of the water in which they were boiled, carefully pour off all the clam water and set one side to settle. Fry the pork in a kettle till crisp; while frying pare and slice the potatoes, remove the pork and put in the potatoes and the clam water, if not sufficient add a little water; when the potatoes are cooked add milk and let come just to a boil, add the cracker crumbs, remove to back of stove and add clams and butter, serve at once. Do not boil after adding clams, as it makes them tough.

W. E. MASON.

DRAWN BUTTER.

One cup butter, two tablespoons flour, beat to a cream; add one pint of boiling water gradually.

MRS. GEO. C. WRIGHT.

FISHERMAN'S HASH.

Three large boiled potatoes and half as much freshened salt codfish, one good sized boiled beet, chop together. Put butter size of an egg in spider to heat; when hot turn in the mixture, add pepper if liked, heat all thoroughly and serve at once.


MRS. GEO. A. GORDON.



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 Dressmaker

38 Central Square,

... Keene, N. H.

MEATS.

" Bid them cover the table, serve the meat, and we will come to dinner."

BREADED VEAL.

Beat one egg light, dip a slice of veal steak in the beaten egg, then in bread crumbs; have a generous piece of butter melted in a warm spider, lay the steak in and cook slowly for half an hour, turn the steak once, be careful not burn it.

M. E. S.

HAMBURGER STEAK.

Take round steak as much as desired, chop till a perfect mince, cannot be too fine, then add a bit of onion if desired, chopped fine, or a bit of sage; season with salt and pepper to taste, make in flat balls. Heat your spider hot, put in some butter and fry balls till done. Serve with or without gravy.

MRS. E. M. WHITE.

ROAST BEEF.

Have the bones or ribs removed at the market from four pounds of the sirloin beef, wipe with a dry cloth, make an incision from the top side about half way through, insert a piece of butter the size of an English walnut; put into a pan, place in a hot oven without salt or water, as both of these toughen the meat. Bake one hour, when done turn off a part of the grease which has escaped, add water enough to make the desired quantity of gravy, thicken, salt to taste.

M. E. C.

The bones that have been removed can be used for soups.

HOW TO ROAST BEEF.

Have a nice loin roast, salt it well and put on top a piece of suet about as large as a coffee cup, bind this on, and roast for one and one-half hours, basting but very little.

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TELEPHONE 201-12.

KEENE, N. H.

CREAMED CHICKEN.

Boil chicken in salted water till tender, remove from kettle and drain. Fry a few pieces of salt pork and in this fat fry the chicken. Remove to a large platter. Make a cream gravy by pouring a pint of thin cream (or more according to your chicken) into the spider containing the remains of the pork-fat (not too much) and thicken with a little flour, mixed with cold water, salt to taste and pour over the chicken.

MRS. C. P. W.

SMOTHERED CHICKEN.

Take a chicken, split it down the back, wipe with a damp towel, lay the chicken inside down in baking pan, spread with one-fourth pound of butter, or two or three slices of good pork and a bit of pepper; put a teaspoon of salt and one-half cup of water in pan, place in a hot oven and cover with another pan, or use covered pan, baste often for half an hour, then turn and baste often and bake another half hour. Thicken gravy and add milk if desired.

MRS. E. M. WHITE.

CHICKEN CROQUETTES.

Chop cold chicken fine; season highly with salt, celery salt, pepper and a few drops of onion juice. Make a pint of thick cream sauce. Scald a pint of cream or milk, melt two tablespoonful of butter, add two tablespoonfuls of flour, stir till well mixed and add cream gradually, stirring until perfectly smooth. Season with half teaspoon of salt and half saltspoon of pepper. Add sauce to chicken, using enough to make soft as can be handled. Cool, shape into rolls. Roll in fine bread crumbs, dip in beaten egg, then in crumbs again and fry in hot fat.

MRS. B. W. HODGKINS.

MEAT LOAF.

Beef suitable for boiling, boil until very tender, shred with a fork, not too fine; season with pepper and salt, moisten with water in which the meat was boiled, put layer of meat in mould then a layer of dressing made of cracker crumbs, moistened with milk and meat broth, seasoned with pepper, salt, butter and sage, then another layer of meat. Put in cold place and press.

MRS. E. H. DEAN.

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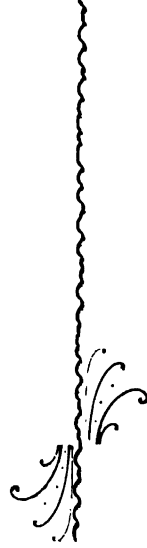
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F. M. FARR.

69 Beaver St., Keene, N. H.

BEEF LOAF.

Three pounds lean beef ground, four crackers rolled fine, two eggs, two slices of salt pork, one cup milk, pepper to taste and bake three hours in a covered pan. S. B. G.

VEAL LOAF.

Three and one-half pounds of lean veal, chopped fine, two slices of salt pork chopped fine, six crackers pounded, butter size of walnut, two eggs, one teaspoonful of pepper, one teaspoonful of sage, one and one-half teaspoonful of thyme, one and one-half teaspoonful of salt, two tablespoonfuls of water. Bake in a bread tin two and one-half hours.

MRS. L. W. FOSKETT.

HOW TO BOIL A HAM.

Select a good ham, scrape and wash well, and put it on to cook in sufficient cold water to well cover it, adding a good half cupful each of vinegar and molasses. After it has come to a boil, reduce the heat till it just simmers. Five hours' simmering will suffice for a twelve pound ham; let remain in kettle until cold.

L. E. M^{rs.}

PIGS' FEET.

Thoroughly scrape and clean two pigs' feet, boil until meat falls off of bones. Chop meat, add salt, pepper, and pinch poultry seasoning, pour stock over all and pour in mould; when cold, slice, and serve with vinegar, salt and pepper. A very good supper dish for winter.

MRS. A. S. BRUDER.

CROQUETTES.

One pint milk, one large onion, one bay leaf, four tablespoons flour, one tablespoon butter, two and one-half cups meat, cut fine, white of one egg, nutmeg, salt, red pepper. Mix flour and butter together, add boiling milk, cook over the kettle until thick, take off, and stir in the meat, egg, onion and spices. When cold, roll in egg and meal and fry in hot fat.

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G. H. ALDRICH & SON, AGTS.

Bridgman's Block, Keene, N. H.

BROILED TRIPE.

Boil until tender. When cold, cut in pieces four inches square, flour it well, grease the gridiron and broil over a clear fire. Lay on a hot dish, season with pepper, salt and butter. **SELECTED.**

VEAL CUTLETS.

Cut them the right size, three by six inches square, dip them in beaten egg, roll in bread crumbs, season with salt and pepper, broil them in a buttered spider, and send to table with melted butter.

MRS. E. M. WHITE

SCALLOPED VEAL.

Chop roast veal fine, place a layer in an earthen dish, cover with a layer of bread or cracker crumbs, small pieces of butter, salt and pepper, then another layer of veal, bread, etc., forming last layer with butter, salt and pepper. Pour over one cup of milk and bake twenty minutes.

N. G.

BEEFSTEAK SMOTHERED IN ONIONS.

To one pound of steak, use six onions. Slice, and put in a hot spider with one tablespoonful of butter and lard. Stir constantly to prevent scorching, and fry deep brown color, and turn into a hot covered dish. When, in the same spider, fry the steak quickly, serve on a hot platter, season with salt, pepper and butter, and pour the onions over all. **SELECTED.**

ROAST TURKEY OR CHICKEN.

Draw and singe the chicken, and thoroughly wash in cold water, then with warm water, then with cold water, with a large teaspoon of soda in the water, then make a dressing of rolled cracker, seasoned with salt and pepper to taste, a bit of sage, one egg, and butter size of egg. Thoroughly rub the inside of fowl with salt, then stuff, the breast first, fasten securely by sewing and tying, then fasten small slices of salt pork on the outside of chicken with toothpicks or skewer, and put in covered pan to roast with a little water, basting often, and roast from three to four hours, according to size.

MRS. E. M. WHITE.

BELL'S RECIPE FOR DRESSING FOR TURKEY, GAME OR FISH. No. 1.

One pint bread crumbs, one-half teaspoon salt, one-third cup cream, melted butter or cotton-seed oil, one-half pint small oysters, two tablespoons Bell's dressing.

BELL'S RECIPE No. 2.

One pint soaked bread, one teaspoonful salt, one tablespoonful butter, or of fat salt pork cut up fine, one tablespoonful Bell's spiced poultry seasoning. An egg well worked in will make the dressing cut up nicely. Note.—Bread or cracker crumbs may be moistened by placing in a wire basket, pour hot water over them, then turn them into an earthen dish, adding the other ingredients. Remember this dressing is exquisite for meat, fish or game. It can be baked alone in a small pan, only adding fat sufficient to prevent drying or burning.

LAMB CHOPS.

Scrape the meat from the end of bone for an inch or two, roll them in beaten egg, then in cracker crumbs, and broil in spider till well done, and serve with mashed potatoes piled high in the center in a mound. Mrs. E. M. WHITE.

CORNED BEEF.

For each one hundred pounds of beef use six pounds salt, one-fourth ounce of salt-peter, one pound brown sugar. When you put it to the meat pour it on boiling hot, for it sears the outside over and don't get so salt all through. AUNTIE.

YORKSHIRE PUDDING.

Beat yolks of two eggs, and add one-half pint milk and one cup flour, beat vigorously, then add half teaspoon salt and the beaten whites of the eggs, then with your egg-beater beat the whole mixture about five minutes steadily, then turn into the roasting pan, beneath the beef if you use a rack, or around it if you do not, and baste each time you do the meat, you will find it light and delicious. Double this quantity if your family consists of more than four or five. MINNIE WILBUR.

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BAKED BEANS.

Soak three-fourths quart of pea beans over night, that have been thoroughly washed. In the morning, parboil with one-fourth teaspoonful of soda until the skins will crack when you blow on them, drain, pour boiling water over three-fourths pound salt pork, clean thoroughly, put two slices in the bottom of the bean pot, pour in the beans and the rest of the pork, one-fourth teaspoonful of mustard, same of salt, one-fourth cup of molasses, one-third cup of white sugar. Cover the beans with cold water, but do not cover the bean pot, add hot water as the water dries away. Bake eight to ten hours. This quantity is right for a two quart bean pot.

M. E. SARGENT.

BOILED BEEF TONGUE, FRESH.

Wash clean and put in a pot with water enough to cover, two tablespoons of salt and a small pod of red pepper. If the water boils away, add more so as to keep the tongue well covered. Boil until it can be pierced with a fork, take out and remove the skin. Serve hot or cold. Smoked or pickled tongue should be soaked in water over night, and cooked in the same way, omitting the salt.

MRS. R. C. CUTHBERT.

CHIPPED BEEF.

Place chipped beef in a saucepan, add a little cold water to freshen it, when the water becomes hot, pour it off, and add milk or cream, when it boils up thicken with a little flour and add a piece of butter. Pour into a dish in which a well beaten egg has been placed and stir well together. The egg may be omitted.

S.

STUFFED BEEFSTEAK.

Take a rump or good round steak, make a dressing of bread crumbs, season with salt and pepper, and a bit of sage or onion. moisten with an egg and warm water, spread on the steak, then roll and tie securely, put into a kettle with only water enough to cover, and boil very slowly about two hours, then remove the meat and thicken the gravy. Good warm or cold cut in slices.

MRS. E. M. WHITE.

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ROAST LEG OF LAMB.

Wash thoroughly in warm water, rub all over with salt, put in covered roast pan, pour over the top one-third cup vinegar, pour boiling water in the pan, roast gently for two or two and one-half hours, remove to a platter, add boiling water to the dripping, thicken with flour wet with cold water, let boil up well, strain and serve.

DIRTIO.

PORK ROAST.

The chine makes the best roast. Make perfectly clean either by washing or scraping, rub all over with salt, put in covered roaster, dredge with flour, sprinkle with ground sage, roast gently two and one-half or three hours for a six pound roast. Make stuffing as for turkey, cook in steamer or double boiler. Make and serve gravy as directed for roast lamb, after first carefully removing all excess of fat from the pan.

DIRTIO.

BEEF STEW.

Put beef into cold water, salt, and boil until tender, slice in onions, one turnip and potatoes, add a little red pepper, and one-half cup of rice if desired. Drop dumplings over the top and boil twenty minutes.

A. A. S.

DUMPLINGS.

Two cups of milk, a little salt, two heaping teaspoonfuls baking powder, flour enough to make a stiff batter. Drop the dumplings on the top of a stew, being careful not to have enough water to cover them. Boil about twenty minutes.

MRS. GEO. W. SCOTT.

POTATO CRUST.

Boil and mash a dozen medium sized potatoes, add one good teaspoonful of salt, two tablespoonfuls of cold butter and half cup of milk or cream. Stiffen with flour sufficient to roll out, nice for the tops of meat pies.

MRS. A. M. DEAN.



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NEW ENGLAND BOILED DINNER.

Put to boil in boiling water by six in the morning, positively not later than seven, a nice piece of corned beef. I get a four or five pound piece of fancy brisket. If in the winter or spring after vegetables are old, put beets to boil with the meat by eight o'clock, cabbage by nine or half past, turnips if sliced very thick by ten, if sliced thin half past will do. Carrots at ten, parsnips at half past, squash and potatoes at quarter past eleven if dinner is to be served at twelve o'clock or soon after. Boil all together in large dinner pot, dish up, mash squash and turnip, season with plenty of butter, plunge beets in cold water then the skins will remove easily, slice, scrape skin from carrots and parsnips, drain cabbage, arrange all neatly and serve.

L. E. M.

HASH.

When making hash, either fish or meat, 'tis much improved by using part bread instead of all potato, and moisten with milk, any cold meat or fish can be used.

Tot.

TIME-TABLE FOR ROASTING MEATS.

- Beef, fifteen minutes to a pound.
- Mutton, twenty minutes to a pound.
- Lamb, very little less.
- Veal, twenty minutes to a pound.
- Pork, half an hour to a pound.
- Turkey of eight or ten pounds, not less than three hours.
- Chicken, from an hour to an hour and a half.
- Goose of seven or eight pounds, two hours.
- Tame duck, one hour.
- Game duck, forty minutes.
- Partridges, grouse, etc., half an hour.
- Pigeons, half an hour.
- Small birds, twenty minutes.

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Dealers in . .

Crockery, Glass, Lamps,

and Kitchen Furnishings.

VEGETABLES.

*"The onion strong, the parsnip sweet,
The twining bean, the ruddy beet;
Yea, all the garden brings to light,
Speak it a landscape of delight."*

SCALLOPED POTATOES.

Slice raw potatoes into a baking dish, sprinkle flour, butter, salt and pepper over them, then more potatoes, and so on until the dish is full. Then pour on milk until it can be seen at the top, cover, and bake slowly two hours.

SARAH E. SHERMAN.

POTATO CROQUETTES.

Season mashed potatoes with pepper and salt, one tablespoonful of butter to every cup of potato, beat to a cream, now add two well beaten eggs, roll in small balls, dip into beaten eggs, then in bread crumbs, and fry in hot fat.

MRS. WILBUR.

POTATO SOUFFLE.

Beat two cupfuls of hot mashed potatoes, a little salt and two tablespoonfuls of melted butter to a cream, add the beaten yolks of two eggs, stir the beaten whites in lightly and bake.

NAOMI.

GREEN CORN PATTIES.

One pint of grated corn, one egg, one spoonful of flour, one spoonful of sweet milk, pepper and salt, fry on griddle with equal parts of butter and lard.

MOTHER.

POTATO BALLS.

Take nice mashed potatoes, mix with well beaten eggs, any quantity desired, make into flat cakes, dip into flour, and fry to a light brown on griddle as for batter cakes.

MRS. R. C. CUTHBERT.

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GREEN CORN ON THE COB.

Take off the outside leaves and the silk, letting the innermost leaves remain on until after the corn is boiled, which renders the corn much sweeter. Boil for half an hour in plenty of water, drain, and after removing the leaves, serve.

MRS. NICHOLS.

FRIED CORN.

Cut corn from ear, put in hot spider with a tablespoonful of butter, cook until brown but not hard, add cup of cream, season with salt and a little pepper.

MINNIE HODGKINS.

CORN FRITTERS.

Grate the corn from six good sized ears, mix with it one large cupful of bread crumbs, season with salt and pepper, and one teaspoonful of sugar. Drop a tablespoonful of the mixture into hot lard, not too deep, turn over and fry like griddle cakes. Serve hot.

ABBIE L. DICKINSON.

GREEN CORN CHOWDER.

Twelve ears of corn, grated, two slices of salt pork, two large onions, three medium sized potatoes, one and one-half pints of water, one quart of milk, butter size of an egg. Chop the pork and onions, and fry together. Put the grated corn in the water, which may be warm, then add pork, onions, potatoes, salt and butter, boil twenty minutes slowly, then add milk, and cook until the potatoes are done, if too thick add more milk or water.

MRS. F. H. W.

CORN CHOWDER.

Fry in the bottom of the kettle three or four slices of salt pork, put in a layer of sweet corn, one of thinly sliced onions, and one of potatoes, season with salt and pepper, and repeat in same order. Fill kettle with water until it comes in sight, and boil slowly until potatoes are done. Just before removing from the fire add one-half pint of milk or a cup of sweet cream.

MEZOTA BUNTING.

FRIED PARSNIPS.

Boil until tender, scrape off skins and cut in slices. Put them in dripping pan with some roast beef when nearly done. Allow them to brown. Serve in a separate dish. Z. C.

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66-72 MAIN STREET, KEENE, N. H.

STUFFED TOMATOES.

Scoop out the inside of the tomatoes, six, take three-fourths cup of bread crumbs, salt and pepper to taste, chop a small onion, add two tablespoonfuls of melted butter, and mix all together with a little milk or cream. Now fill your tomatoes and bake twenty minutes.

Mrs. HENRY THOMPSON.

BROILED TOMATOES.

Cut in halves crosswise, large, smooth and not over-ripe tomatoes, broil over hot coals with cut side down, until brown. Remove to serving dish, and season each half with butter, sugar, pepper and celery salt. Set in hot oven a minute before serving.

MINNIE HODGKINS.

HOW TO COOK SPINACH.

When the spinach is well done, drain, cut fine and put in a frying pan with butter, pepper and salt, cook five minutes and heap in dish. Put sliced eggs around, and serve drawn butter for those who prefer it to vinegar or lemon.

K. C. ROBERTSON.

BOILED ONIONS.

Skin them thoroughly, put them to boil, when they have boiled a few minutes, drain, and put to boil again in cold water. Pour this away and again add cold water, bring to boil and cook till tender, about an hour. Drain, season with butter, salt and pepper to taste, a little cream is a great improvement. Cooked in this way they will be very white and tender, and mild in flavor.

DITTO.

SUCCOTASH.

Take a pint of fresh shelled lima beans, or any large fresh beans, put them in a pot with cold water, rather more than will cover them. Scrape the kernels from twelve ears of young sweet corn, put the cobs in with the beans, boiling them from half to three-quarters of an hour. Now take out the cobs and put in the scraped corn, boil again fifteen minutes, then season with salt and pepper to taste, a piece of butter the size of an egg, and half a cup of cream. Serve hot.

Mrs. WINCHESTER.

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HEAD OF CENTRAL SQUARE.

CORN PUDDING.

Scrape the substance out of twelve ears of tender, green, uncooked corn, add yolks and whites beaten separately of four eggs, a teaspoonful of sugar, the same of flour mixed in, a table-spoonful of butter, a small quantity of salt and pepper, and one pint of milk. Bake about half or three-quarters of an hour.

MRS. A. M. DEAN.

CREAMED POTATOES.

Cut cold boiled potatoes into dice and place in a saucepan with one cup of sweet milk, one table-spoonful butter and one-half teaspoonful salt. When they come to a boil, stir in one teaspoonful of corn starch dissolved in a little cold water.

N. G.

SARATOGA CHIPS.

Peel good sized potatoes and slice them as thin as possible. Drop them into ice water, have a kettle of very hot lard, as for cakes, put a few at a time into a towel and shake, to dry the moisture out of them, and then drop them into the boiling lard. Stir them occasionally, and when of a light brown color take them out with a skimmer, and they will be crisp and not greasy. Sprinkle salt over them while hot.

ALICE DEAN.

TIME FOR BOILING VEGETABLES.

Green peas,	½ hour.	Carrots,	2 hours.
String beans,	3 hours.	Beets,	4 hours.
Squash,	½ hour.	Shelled beans,	1 hour.
Asparagus,	½ hour.	Onions,	1 hour.
Turnips,	1½ hours.	Potatoes,	½ hour.
Cabbage,	2 hours.	Spinach,	1½ hours.
Parsnips,	1½ hours.		

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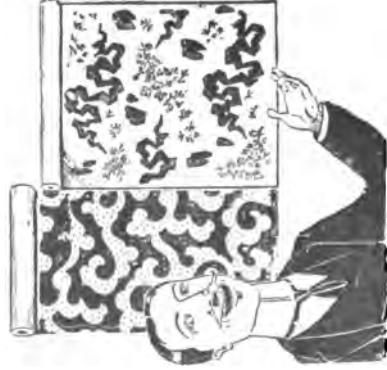
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CHEESE.

“ We may live without friends,
We may live without books,
But civilized men
Cannot live without cooks.”

ENGLISH MONKEY.

Soak one cup of bread crumbs (no crusts) in one cup of milk fifteen minutes or more, melt one tablespoonful of butter, add one-half or three-fourths of a cup of soft, mild cheese, grated or cut in small pieces, stir until cheese is melted, add the soaked crumbs, one-half teaspoonful of salt, a few grains of cayenne pepper, and just before serving, two eggs slightly beaten. Serve on toasted crackers or bread.

Mrs. J. G. A.

CHEESE SOUFFLE.

Four tablespoons butter, two level tablespoons entire wheat flour, one-fourth teaspoon mustard, one-fourth teaspoon salt, one-half teaspoon paprika, three-fourths cup milk, one shredded wheat biscuit, one-half cup grated cheese, three eggs, melt the butter in it, blend the flour sifted together with the mustard, salt and paprika, add the milk, a little at a time, and when it begins to thicken, add the shredded wheat biscuit, rolled and sifted, and the grated cheese. Remove from the fire and add the yolks of the eggs, beaten until lemon colored. Cool the mixture, and cut and fold in the whites of the eggs, beaten dry. Bake twenty-five minutes in a buttered baking dish or individual moulds.

Mrs. J. G. A.

WELSH RAREBIT.

Put in a dish one tablespoonful of butter and one pound of soft cheese, add a little mustard, salt and cayenne pepper. When cheese is melted, add one-half cup of cream, stir until smooth, then add one beaten egg, beat again and serve on toasted bread or crackers.

MARION E. DAVIS.



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CHEESE CROQUETTES.

Two eggs, one cup of cheese, grated, dash of red pepper, saltspoon of salt. Beat the whites of the eggs, add the cheese and seasoning, set in a cool place fifteen minutes, form in small rolls about three inches long, roll in egg and fine bread crumbs, fry in very hot fat, do not leave in the fat till they crack open. If the cheese is new and doesn't grate well, put it through a coarse potato masher.

GERTRUDE P. GAY.

MACARONI WITH CHEESE.

Six sticks of macaroni broken into one inch lengths, and cooked in one quart of boiling, salted water twenty minutes. Turn into a colander and pour cold water over it and drain. Make a sauce of one tablespoonful each of butter and flour, and one and one-fourth cups of hot milk and one-fourth teaspoonful of salt. Put a layer of grated cheese in bottom of baking dish, then a layer of macaroni, then one of sauce, then cheese, macaroni and sauce, and cover the top with fine cracker crumbs, with bits of butter dotted over, and a little grated cheese. Bake until brown.

MRS. ERNEST STANFORD.

CHEESE STICKS.

One cup of grated cheese, one cup of flour, a small pinch of cayenne pepper, batter same as for pastry. Roll thin, cut in narrow strips, and bake a light brown in a quick oven. Serve with salads.

MRS. E. H. FLETCHER.

SCALLOPED CHEESE.

Take three slices of bread well buttered, first cutting off the brown, outside crust, grate fine a quarter of a pound of any kind of good cheese; lay the bread in layers in a buttered baking dish, sprinkle over it the grated cheese, salt and pepper to taste. Mix four well beaten eggs with three cups of milk, pour it over the bread and cheese. Bake it in a hot oven as you would cook a bread pudding. This makes an ample dish for four people.

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SALADS.

A MAN'S REASON.

I love her for her pretty face,
 Her eyes' seductive splendor ;
 I love her for her winsome grace,
 Her heart so true and tender.

I love her for her manners gay,
 The way she sings a ballad ;
 I love her best, though, for the way
 She makes a lobster salad.

Claudia Tharin.

LOBSTER SALAD.

One medium sized lobster, meat taken from the shell and cut in small pieces, one medium sized head of lettuce, wash carefully and place the nice leaves around dish, the poorer pick into small pieces and mix with lobster ; place a tablespoonful on each leaf, and dress with the following mayonnaise :

Two eggs, one dessertspoonful of mustard, one teaspoonful of flour, one dessertspoonful of sugar, one teaspoonful of salt, mixed together, one-half cup of melted butter. one-half cup of vinegar, one-half cup of sweet cream, and one-half cup of sweet milk.

MRS. W. F. FRYEAN.

CHICKEN SALAD.

Boil the chicken till tender, when half cooked, season with salt, let remain in the liquor until cold. Prepare the meat by cutting it not too fine, rejecting all skin and fat. Cut fine an equal quantity of celery, mix together evenly, moisten with cream salad dressing, adding more vinegar if desired, garnish edge of dish with tips of celery, heap salad in center, pour a little dressing on top and serve. When celery is not obtainable, the crisp, white leaves of a cabbage are a good substitute, or lettuce may be used.

FLORA GRAY.

H. R. BEALS, D. D. S.

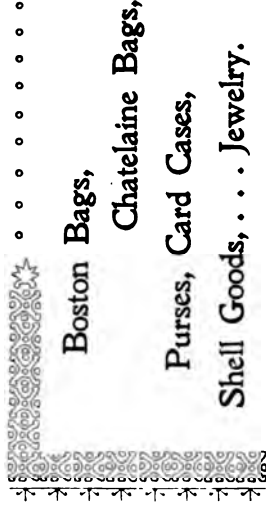
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SALMON OR CHICKEN SALAD.

For about three chickens or three cans of fresh salmon, pick out bones and chop. Make prepared mustard of three tablespoons of mustard, three tablespoons of sugar, one teaspoon of salt, enough boiling water to just mix, then take four yolks, six tablespoons of sweet cream, one-half cup vinegar, the prepared mustard, heat, and stir until it thickens like custard, and cool. Chop half as much celery as you have meat, and mix with the meat, then whip a cup of cream, add to cold custard, then taking half of it and mix in the meat and celery. Put it in a dish, smooth, and spread over with the rest of the custard and cream. Garnish with rings of hard boiled eggs and bits of the celery leaves.

ALTA BRIDGES.

SALAD DRESSING.

Yolks of three eggs, one large teaspoonful of mustard, one large teaspoonful of salt, one tablespoonful of sugar, a little black pepper, two-thirds cup of sharp vinegar, piece of butter size of an egg, put in double boiler and cook until thick as cream, stirring all the time, take off, and add the three whites beaten to a froth. When cold, add one-half cup of whipped cream, stir all together, set on ice for use.

MRS. FRED C. BEMIS.

SALAD DRESSING.

Two well beaten eggs, one teaspoonful white pepper, one teaspoonful of mustard, two teaspoonfuls salt, three teaspoonfuls melted butter, six tablespoonfuls cream, two tablespoonfuls sugar, cook same as a custard, when done, add one-half cup of vinegar.

MRS. JOHN H. FREEMAN.

SALAD DRESSING.

Two eggs, two tablespoons sugar, one cup vinegar, one tablespoon mustard, one teaspoon salt, one teaspoon melted butter. Cook to a thick custard and let get perfectly cold. Then whip one cup sour cream stiff, and mix the two together. This will keep months in a fruit jar and in a cold place.

MRS. EVERETT M. COLBY.

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HARLEQUIN SALAD.

One beet, one carrot, one potato, boil and cool, cut in small dice (do not chop), tear fine some crisp lettuce leaves, mix lightly together with the vegetables, moisten with cream or mayonnaise salad dressing, place a spoonful of the mixture on the small tender leaves of the lettuce, arrange on salad dish, and serve very cold.

M. G. O'G.

CABBAGE SALAD.

One-half cup of sugar, one-half teaspoonful of salt, one table-spoonful of mustard, yolks of two eggs, very little cayenne pepper, one cup of good vinegar, beat to a cream, put into double boiler or over tea kettle to thicken, add butter size of an egg; stir well while cooking, set away until ice cold. One cup of cream whipped, don't add cream until you want to use it. Be sure and have cabbage and dressing ice cold.

MRS. L. K. STILES.

EGG SALAD.

Boil six eggs hard, remove the shells, cut them in thin slices, and prepare an equal quantity of fresh lettuce laid in ice water previous to boiling the eggs, cut it in small pieces. Prepare a dressing as follows: One cup of mild vinegar, six tablespoons melted butter, or salad oil if preferred, one teaspoonful of made mustard, saltspoonful of salt, one of pepper. Line a salad bowl with lettuce leaves, fill with the eggs and lettuce, and pour the dressing over it, stirring lightly with a silver fork.

AUGUSTA BIDWELL.

CARROT SALAD.

Boil until almost tender some fresh young carrots, and cut them up into thin slices. Wash and clean a fine lettuce and shred, with the fingers, the young leaves of the heart; mix these with the carrots, fill with the dressing given above, and garnish the whole with chopped ham.

Oh!

SARDINE SALAD.

Six hard boiled eggs, minced fine, drain oil from box of sardines, remove backbone, tail and skin, pick in small pieces, mix with eggs, season with pepper and salt. Serve on bed of lettuce, plain, with vinegar or cooked mayonnaise. G.

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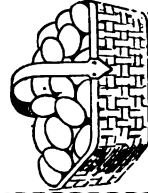


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POTATO SALAD.

Select small potatoes, boil without peeling, when done, slice them while hot, put a layer of potatoes, pepper and salt, and very thin slices of onions, then another layer of potatoes, onions, etc., until dish is filled, potatoes the last layer. Fry some fat salt pork, put four tablespoonfuls of the fat to a half pint of vinegar, let it come to a boil and pour over the potatoes. A few spoonfuls of cream stirred in makes it much nicer.

MRS. W. D. ROOTH.

WALDORF SALAD.

Prepare equal quantities of celery, sour apples and English walnuts. Cut the apples into small cubes, the celery into small pieces, and break the walnuts into small pieces also. Cut the apples with a silver knife and they will not turn dark colored. Mix with the following dressing: one-half cup weak vinegar heated boiling hot, yolks of four eggs, four tablespoonfuls sugar, one-half teaspoonful mustard, one teaspoonful salt, pinch of cayenne pepper. Beat all, except vinegar, together. Stir into vinegar. Boil like custard, then stir in butter size of an egg. When ready to use, stir in one cup whipped cream.

A. J. DAVIS.

PASTRY AND PIE.

“One Thanksgiving Day when from east and from west,
From north and from south came the pilgrim and guest,
What moistens the lip, and what brightens the eye,
What calls back the past like the rich pumpkin pie?”

PUMPKIN PIE.

One pint of pumpkin (sifted), one quart of milk, three-fourths cup of sugar, one-half teaspoonful cinnamon, one and one-half teaspoonfuls of salt, one-half nutmeg, two eggs. Scald milk and pumpkin, then add other ingredients. This will make two pies. Squash can be used instead of pumpkin. Make the crust same as for custard pie. MOTHER.

APPLE PIE.

Four common sized sour apples sliced fine, one cup of sugar, butter the size of a walnut. Sprinkle one-half teaspoonful of cinnamon and a little flour over top of apples. Two tablespoonfuls of water.

TART CRUST.

One cup lard, one tablespoonful white sugar, three tablespoonfuls cold water, white of one egg, little salt. K. C. R.

PIE CRUST.

Three cups flour, one cup lard, one-half cup of water, and salt. Stir with spoon. MRS. R. C. CUTHBERT.

CRANBERRY PIE.

One and one-half cups cranberries, one cup sugar, half cup water, two even tablespoons flour. The cranberries can be used whole same as other berries. MRS. ABBIE CUMMINGS.

CREAM PIE.

Line a pie plate with good pie crust, and prepare this filling: One egg, one cup sugar, one cup thick cream, one tablespoon corn starch and a little nutmeg. Turn this into pie crust and bake with an upper crust. ADDIE J. EATON.

CREAM PIE.

Make your crust same as for custard pie. Cream: One pint cream, put it in a double boiler and heat, then stir in one-half cup of sugar, a pinch of salt, and dissolve two tablespoonfuls of flour in a little milk, stir it in the heated cream until it thickens, then pour it in your pie, bake in a moderate oven, do not let it boil. After it is baked, grate nutmeg on the top.

MRS. GEO. LESURE.

MINCE PIE WITHOUT MEAT.

Two bowls of chopped apples, one-half pound of suet, one pound of raisins, chopped, one half pound of currants, all kinds of spice, sweeten to taste with sugar and molasses, one-half cup of cider.

MRS. J. M. CONE.

DATE PIE.

Thirty dates, wash, and simmer in a little water until soft enough to sift through a colander, then add one egg, one teaspoon sugar and a little cassia, one and one-half cups milk, bake in a deep plate like custard.

MRS. MARY E. WOODBURY.

LEMON PIE.

Take a slice of bread an inch thick, cut off the crust, pour on cup boiling water, add cup sugar, juice of a lemon, one-half teaspoon extract lemon, yolks of three eggs, bake like custard pie. Frost with the whites of eggs when done.

MRS. M. J. STODDARD.

FROSTED LEMON PIE.

Grated rind and juice of one lemon, one cup of sugar, yolks of two eggs, one tablespoonful of flour, beat thoroughly and stir into one cup of boiling water, in a double boiler, cook until it thickens, when cool, pour into a shell which has been previously baked.

FROSTING.

To the beaten whites of two eggs, add one tablespoonful of sugar, and brown in the oven. MRS. FRANCES PAGE.

SPONGE CAKE LEMON PIE.

Grated rind and juice of one lemon, one cup of sugar, two tablespoonfuls of flour, yolks of two eggs, one cup of milk, beat these thoroughly together, then add the whites of two eggs beaten stiff. Bake with one crust. MRS. GEO. C. WRIGHT.

LEMON PIE.

One cup raisins, two lemons, press the juice out of the lemons into a cup, chop the rind and raisins together, add two cups of sugar, one cup of water, three eggs and the lemon juice. Bake with two crusts. MRS. F. W. ALDRICH.

LEMON PIE.

One tablespoonful corn starch, one egg, one cup sugar, but-ter size of a walnut, one cup boiling water, pour over the starch after wetting in cold water, juice and grated rind of one lemon. Bake in deep plate same as for custard, and when cool, frost with whites of two eggs, and set in oven to brown.

MRS. C. A. DICKINSON.

MOCK CHERRY PIE.

Chop together one cup of cranberries and three-fourths cup raisins; add one cup sugar, one-half cup boiling water, one tablespoonful flour, one teaspoonful vanilla; stir up the flour with water and cook it thoroughly in the boiling water before adding other ingredients. Line a deep plate with a good crust, and bake at once.

MRS. MARY A. DARLING.

MOCK MINCE PIE.

One cup raisins, chopped, three eggs, five tablespoons vine-gar, a little piece of butter, ten tablespoons of molasses, one cracker, roll fine, three tablespoons of sugar. All kinds of spice. This makes two pies.

EVA M. HASKELL.

MOCK MINCE PIE.

Five crackers, one teacup salt pork chopped together, two cups boiling water, one cup sugar, one cup molasses, one-half cup boiled cider, one cup raisins, spices of all kinds.

MRS. C. J. GEORGE.

ORANGE PIE.

One teacup of milk, one teacup of sugar, one teacup of orange juice, the grated rind of one orange, two heaping tablespoons of corn starch, yolks of three eggs and the white of one. Put on to boil one cup of milk, add to it one cup of sugar, a pinch of salt and a small piece of butter; wet the corn starch in a little cold milk, and stir into the boiling milk; cook a few minutes, then set aside to cool. Add all the ingredients stirred well together. Cover with a meringue of the whites of two eggs with two tablespoons of sugar. Flavor with vanilla.

MRS. W. B. FITCH.

SOUR MILK PIE.

One egg, one-half cup sugar, one cup molasses, one cup sour milk, one cup of raisins, chopped fine, two tablespoons of boiled cider or vinegar, and a large piece of butter, a teaspoonful of all kinds of spice. Bake with two crusts. This makes two pies.

MRS. C. J. GEORGE.

CHERRY PIE.

One cup of stoned cherries, one cup of sugar, one beaten egg, mix together, and bake in two crusts. Currants may be used in the place of the cherries.

MRS. E. R. GEROULD.

PEACH PIE.

Select mellow juicy peaches, wash and place them in a deep pie plate lined with paste, strew a thick layer of sugar over each of the peaches, adding a spoonful of water and sprinkling of flour over the top of each layer, cover with a thick crust and bake about one hour.

MRS. E. S. EATON.

RAISIN PIE.

One cup of raisins, chopped fine, one cup of sugar, one cup of sour cream, one egg. Bake with two crusts.

MRS. SIDNEY BRITTON.

RAISIN PIE.

One cup raisins, soak in one cup cold water one hour, one egg, one cup sugar, the grated rind and juice of one lemon, three tablespoonfuls of flour, mix well; then add it to the raisins and water they have been soaked in. Put in double boiler, stir till it thickens. Bake with two crusts.

MRS. C. H. MASON.

RHUBARB PIE.

One cup stewed rhubarb, one cup sugar, two tablespoons flour, yolks of two eggs; make a crust as you would for custard pie, when baked, frost with the whites of two eggs and two tablespoons sugar, set in oven to brown.

MRS. SIDNEY E. BRITTON.

RHUBARB PIE.

One cup chopped rhubarb, one egg, two-thirds cup sugar.
Use two crusts. MABEL SAWYER.

CURRANT CUSTARD PIE.

One cup of green currants, one cup of sugar, one cup of sweet cream, one large spoonful flour, mix well and bake with one crust. MRS. ERNEST L. STANFORD.

COCOANUT PIE.

One pint scalded milk, yolks of two eggs, one teaspoonful corn starch, one-half cup of sugar, scald together, adding two-thirds cup cocoanut. Use whites of eggs for frosting.

BERTHA HARRIS.

CHOCOLATE PIE.

Line a deep pie plate with paste, and rim; bake in a quick oven. Prick the crust to prevent its rising in the center. One even tablespoon corn starch, one cup sugar, yolks of two eggs, one-half square of chocolate, one pint of milk, cook in a double boiler until thick. When the crust is done, turn the cooked mixture into it. Beat the whites of the two eggs, when stiff add three tablespoons powdered sugar, pile lightly over pie and brown. The cream filling is very good by omitting chocolate and adding lemon or vanilla flavoring when cooked.

MRS. M. M. SPAULDING.

CHOCOLATE PIE, DELICIOUS.

One large cup milk, one-half cupful sugar, two tablespoons grated chocolate, three eggs, one-half teaspoon salt, vanilla to flavor. Beat yolks of eggs until light, adding to them two tablespoons of the milk. Heat the chocolate and the rest of the milk together, add salt and sugar, and when scalding hot add the yolks of the eggs; cook two minutes, adding the flavoring when partly cooled. Line a pie plate with crust, pour in the filling, bake twenty minutes in a quick oven. Beat whites of eggs with one tablespoon sugar, spread on top and brown.

GRACE BELLE WHIPPLE.

CUSTARD PIE.

For a deep eight-inch plate. Line the plate with good short pie crust, build up round the edge and pinch in shape with the thumb and fingers. Put on to scald one large coffee cup of milk. Two large or three small eggs, four heaping dessert-spoons of sugar, a pinch of salt. Beat well together, add the hot milk, grate a little nutmeg on the crust, pour in the mixture, bake in a moderate oven till firm; be careful that it does not boil.

DITTO.

SWEET POTATO PIE.

Line a plate with paste and build a rim: fill with the following mixture: to one cup of hot sifted sweet potatoes, add one and one-fourth cups of milk, one-third cup of sugar, one-half teaspoonful of salt, a little nutmeg, one egg slightly beaten.

J.

MINCE MEAT.

Five cups of meat, eight cups of apple, measured after being chopped, two cups of brown sugar, one and three-fourths cups of molasses, two teaspoonfuls of clove, four teaspoonfuls each of cinnamon and salt, one cup each of jelly, pot liquor and cider, one lemon, one-half pound of butter, one pound of stoned raisins, coffee and tea to moisten. Mix the ingredients thoroughly and cook slowly for six or eight hours. Select a piece of meat not too fat, and cook until done.

MARY E. SARGENT.

Use Worcester Salt.

PUDDINGS.

“The proof of the pudding lies in the eating.”

CREAMY SAUCE.

One-fourth cup butter, one-half cup powdered sugar, sifted, two tablespoonfuls wine, two tablespoonfuls cream. Cream the butter, add the sugar slowly, then the wine and cream. Beat well, and just before serving, place the bowl over hot water and

stir till smooth and creamy, but not enough to melt the butter. When the wine and cream are added the sauce has a curdled appearance. This is removed by thorough beating, and by heating just enough to blend the materials smoothly. It is not intended to be a hot sauce, and if the sauce becomes oily in heating, place the bowl in cold water and beat again until smooth like thick cream. Omit the wine if desired, and use half a cup of cream and one teaspoonful of lemon or vanilla. Serve on any hot pudding.

MRS. J. G. A.

DELMONICO PUDDING.

One quart berries covered with one cup sugar, boil one quart milk and add the yolks of three eggs, three tablespoons corn starch and a little salt. Pour this while hot over the berries. Beat the whites of the eggs to a stiff froth, add a little sugar, turn over the pudding, and brown in the oven. Serve cold.

SARAH JONES.

CRACKER PUDDING.

One pint milk, yolks of two eggs, small piece of butter and three rolled crackers. Cook till it thickens. Flavor to taste. Beat the whites to a stiff froth, and add gradually one cup sugar. Pour over the pudding and brown in the oven. To be eaten warm or cold.

MRS. J. Q. J.

GRAHAM PUDDING.

One and one-half cups graham flour, one-half cup of molasses, one-fourth cup melted butter, one-half cup sweet milk, one egg, one teaspoon soda, pinch of salt, one-half cup of raisins, one-half cup currants, one-half teaspoon each of clove and cinnamon, one-fourth teaspoon nutmeg. Mix in the order given, and steam two and a half hours.

SAUCE FOR PUDDING.

One-half cup butter, one cup sugar, two eggs, two tablespoons boiling water. Cream the butter and sugar together, beat the eggs separately, add the yolks, then the whites, flavor with wine or lemon juice, add the water just before serving and stir well.

GERTRUDE P. GAY.

BAKED INDIAN PUDDING.

One quart milk, one scant cup meal, one cup molasses, two eggs; butter size of an egg, little ginger and cinnamon, one-half teaspoonful salt. Boil milk, beat the eggs, add molasses, meal and spices, and stir into boiling milk till it thickens. Butter dish and pour in mixture. Before putting in oven, pour over the top one pint of cold milk. Don't stir. Bake slowly three hours.

SUE BILLINGS.

BAKED INDIAN PUDDING.

Four tablespoons of Indian meal, four of molasses, four of sugar, a little nutmeg and salt. Mix all together and add to a quart of boiling milk, stirring until it thickens. After cooling a little, pour over a pint of cold milk and bake slowly three hours.

C. F. B.

APPLE SNOW PUDDING.

Bake four sour apples, remove skins and cores, when the apple is cold beat it thoroughly, add a level cup sugar and the white of an egg well beaten. To a pint of scalded milk add a level tablespoon corn starch dissolved in a little cold milk, and yolk of an egg, and one whole egg, well beaten; when the custard is cold pour it over the apple snow.

MRS. M. J. STODDARD.

OLD HOME PUDDING.

One loaf stale bread sliced and buttered, three pints sweet milk, six eggs well beaten, two cups sugar, one cup molasses, teaspoonful of all kinds spice, one pound raisins, seeded, one teaspoon soda. Put the bread and raisins in a large pudding dish in layers, thoroughly mix the other ingredients, add the soda last, pour over the bread and raisins, bake in a slow oven three hours. Serve with any preferred pudding sauce. I prefer the pudding served cold with a hot sauce.

MRS. W. E. MASON.

SHREDDED WHEAT BISCUIT PUDDING.

One and one-half biscuit, soaked until soft in one pint milk, one egg, one-third cup molasses, a pinch of salt. Mix thoroughly and bake in a moderate oven one hour, serve hot with hard sauce.

MRS. L. S. EATON.

CREAM PUDDING.

One quart of milk, from it save a little to wet the flour, three tablespoons of flour. Scald the milk in hot water, add the flour wet in milk and boil seven minutes, three well beaten eggs, one tablespoonful of sugar, boil two minutes, flavor. Pour into dish and cool, then spread one cup of granulated sugar on top.

GRACE ELLEN HARLOW.

SALEM PUDDING.

One cup of suet chopped fine, one cup of molasses, a little salt, one cup of milk, two teaspoonfuls cream tartar, one cup of raisins, one teaspoonful of soda, three and one-half cups of flour. Steam three hours.

SAUCE.

One cup of sugar, one-half cup of butter beaten to a cream, then add the yolk and white of one egg beaten separately, flavor to taste.

MRS. E. S. EATON.

CHOCOLATE PUDDING.

One egg, one-half cup sugar, one teaspoon butter, one-half cup sweet milk, one cup of pastry flour, one teaspoon baking powder, one square grated chocolate added last. Steam one hour.

SAUCE FOR SAME.

Yolks of two eggs, two-thirds cup sugar, beaten together, steam one-half hour over tea kettle; remove from fire and add the whites of the eggs beaten stiff, flavor with vanilla.

ANNA E. METCALF.

CHOCOLATE PUDDING.

One pint of milk, yolks of two eggs, three tablespoons sugar, one heaping tablespoon flour, one heaping tablespoon grated chocolate. Scald milk, reserving a small portion, in which rub the flour smooth. Dissolve chocolate in a very little boiling water and add to the milk; then add sugar, eggs and flour beaten together. When cool, add a little salt and vanilla. Frost and serve with whipped cream.

MRS. BLISS.

Use Baker's Chocolate.

WALNUT PUDDING.

Fourteen walnuts, one teacup of milk, two eggs, three ounces of bread crumbs, four ounces of sugar and three-fourths teaspoon of vanilla. Shell and peel the nuts, put them in pan with milk and bread crumbs, let them come to the boil and simmer a few minutes, take from the fire and let cool; add sugar, yolks of eggs and vanilla. Pour the mixture into a buttered pie dish and bake in a moderate oven for half an hour. Then beat the whites of the eggs very stiff and pour on the top. This makes a delicious pudding. M. M.

CHERRY PUDDING.

Mix together two cupfuls of flour, two teaspoonfuls of baking powder, and water for a soft dough. Butter teacups and drop in a little dough, some stoned cherries, then dough enough to half fill the cups. Steam one-half hour. Eat with sweetened cream. M. M.

APPLE KOKER.

Mix well one-half teaspoonful salt, two teaspoonfuls baking powder with two cups of sifted flour. Rub in one-fourth cup of butter, beat one egg light, add three-fourths cup of milk, and stir into the flour. Use more milk if needed to make dough soft enough to spread half an inch thick on a shallow baking pan. Pare, quarter and core four large sour apples, and divide each quarter lengthwise. Lay them in parallel rows on top of the dough, curve edge down, and press them into the dough slightly. Sprinkle two tablespoonfuls of sugar over the apples, and bake in a hot oven twenty minutes. Turn it out, apple side up, on a hollow platter, and serve with lemon sauce.

LEMON SAUCE FOR KOKER.

Mix well three heaping teaspoons of corn starch with one cup of sugar, in a granite saucepan. Add two cups of boiling water, stir well and cook ten minutes. Add the grated rind and juice of one lemon, and one tablespoonful of butter, or flavor with lemon extract. GRACE NIMS.

PRUNE PUDDING.

One cup prunes, put in cold water and cook until thoroughly soft, then remove stones and chop fine; add the whites of two eggs beaten to a stiff froth, then beat prunes and eggs thoroughly together. To this add one-half cup of sugar, a small pinch of salt and one teaspoon of lemon juice; have thoroughly cold and serve with whipped cream.

MABEL G. JOHNSON.

FRUIT PUDDING WITH ORANGE SAUCE.

Sift together one pint of pastry flour, one-half teaspoon of salt, two level teaspoons of baking powder, and two tablespoons of sugar. Into this stir one beaten egg, one tablespoon of melted butter, and one-half cupful of sweet milk, enough to make a soft dough. Flavor with one-half teaspoonful of extract of orange. Last mix in one cupful of currants and seeded raisins mixed. Bake for thirty minutes or steam one hour.

ORANGE SAUCE.

Mix together one cupful sugar and one heaping tablespoonful of flour; gradually add one pint of boiling water, cook three to five minutes, till it thickens, and continue stirring. Add one tablespoonful of butter, one scant teaspoonful of extract of orange and one tablespoonful of vinegar.

MRS. CLARA E. PERRY.

FRUIT PUDDING.

Two oranges, two bananas, four figs, a few raisins, one-half package of gelatine, soak in one-half pint of cold water, add one-half pint hot water, one-half cup of sugar, flavor with vanilla, serve with whipped cream or boiled custard.

MAUD H. SHERMAN.

PINEAPPLE PUDDING.

One pint cream, one-fourth can chopped pineapple, one-fourth box gelatine, whites of two eggs, soak gelatine fifteen minutes in cold water to cover, then add one-fourth cup boiling water. Beat cream until light, add one cup powdered sugar, vanilla and beaten whites of eggs. Cool the gelatine and strain into pudding, beat briskly, add pineapple and beat until thick. Set on ice until served.

MRS. F. L. SAFFORD.

DELICATE COLD PUDDING.

Three tablespoonfuls of corn starch (not heaping), dissolved in a little cold water, stir into a pint of boiling water, add pinch of salt, let boil a few minutes. Beat the whites of three eggs to a stiff froth, add to the corn starch last. Pour into a mould to cool.

SAUCE.

Beat the yolks of three eggs with a cup of sugar, three table-spoons of milk and juice of one lemon. HELEN BABBITT.

APPLE CUSTARD PUDDING.

Peel and core apples to cover the bottom of the dish (butter the dish), four large spoonfuls of flour, one pint of milk, two eggs, beat together and turn on the apples. Bake one hour. To be eaten with sauce or sweet cream.

PUDDING SAUCE, NICE.

One egg beaten to a cream with one cup of sugar, three table-spoons of boiling milk. Flavor to suit the taste. L. H. S.

DATE PUDDING.

Two cups of dates cut fine, or two cups of figs or raisins, one cup of molasses, one cup of milk, three and one-half cups of flour, two eggs, one teaspoonful of soda, one cup of butter, one teaspoonful of cinnamon and nutmeg. Steam five hours.

FOAM SAUCE.

Two eggs, one and one-half cups of sugar, beat eggs and sugar very light, just before serving, add one cup of boiling milk, little at a time. NETTIE M. WILLSON.

DATE PUDDING.

One cup sour milk, one cup molasses, two tablespoons of butter, one-half pound of dates, with stones removed, and graham flour to make a stiff batter, steam two hours. Serve with whipped cream or other sauce. A. J. E.

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SNOW PUDDING.

Three tablespoonfuls of corn starch, dissolved in a little cold water, one pint of boiling water poured over it, take the juice of one large lemon or two small ones. Beat well the whites of three eggs to a stiff froth, then beat the eggs and all together, sweeten to taste, and pour in a mould.

SAUCE.

Take the yolks of three eggs and make a custard, flavor with vanilla.
MAYHELLE COLBY.

SNOW PUDDING.

One-fourth box gelatine dissolved in one-fourth cup cold water, one cup boiling water, one cup sugar, one-fourth cup lemon juice, whites of three eggs. Soak gelatine in cold water, dissolve in boiling water, add sugar and lemon juice, strain, and set aside to cool. Stir occasionally, when quite thick, beat with egg beater until frothy, then add whites of eggs beaten stiff, and continue beating until it will hold its shape. Serve cold with boiled custard.
MRS. WM. F. PERRY.

CORN STARCH PUDDING.

One pint of boiling water, in double boiler, save out a little to moisten three tablespoonfuls of corn starch, one tablespoonful of sugar, a little salt, stir into boiling water, beat up whites of three eggs stiff, and stir into starch.

CUSTARD.

Yolks of three eggs, cup of milk, one-half cup sugar, one teaspoon corn starch, salt and flavor. MINNIE MURDICK.

STRAWBERRY COTTAGE PUDDING.

One egg, one cup of sugar, one-half cup of milk, one and three-fourths cups of flour, one tablespoonful of butter, two teaspoonfuls of baking powder. Bake in shallow pan for twenty-five to thirty minutes.

SAUCE.

Whip one cup of cream, add one pint of mashed strawberries sweetened.
FLORA GRAY.

CHARLES H. FAIRFIELD,

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COTTAGE PUDDING.

One-half cup of sugar, one cup of milk, one egg, a half teaspoonful of soda, one teaspoonful of cream tartar, two cups of wheat meal.
CARRIE NICHOLS.

TIP TOP PUDDING.

One-half cup of milk, one-half cup molasses, two cups of flour, one cup of currants or raisins, one-half cup of suet or two table-spoonfuls of butter, one-half teaspoon of salt, one-half teaspoon saleratus, spice to taste. Boil three hours: to be eaten with brown sauce.

A DELICIOUS BROWN SAUCE.

One-half pint of milk, one table-spoonful of butter, two table-spoonfuls of sugar, two table-spoonfuls of flour and two table-spoonfuls of molasses. Boil ten minutes. MRS. KNIGHT.

Use Minute Tapioca.

MOUNTAIN DEW PUDDING.

One pint milk, yolks of two eggs, one-half cup rolled cracker crumbs, two table-spoonfuls coconut, sweeten to taste, add little salt. Bake one-half hour. Make a frosting with the whites of the eggs.
MINNIE KNAPP.

TOMATO PUDDING.

Slice thin, good graham bread or gems, place in a baking dish with an abundance of sliced tomatoes, cover close and bake an hour. Serve with sweet sauce. MRS. B. EDWARDS.

QUEEN OF PUDDINGS.

One pint bread crumbs, one quart milk, one cup sugar, yolks of four eggs, grated rind of one lemon, a piece of butter size of an egg, bake like a custard. When baked spread over the top slices of jelly of any kind, and cover the whole with the whites of the eggs, beaten stiff, with one cup sugar and juice of a lemon, brown lightly. MRS. E. M. GRIFFITH.

PETER PARKER PUDDING.

One-half cup of sugar, one-half cup of molasses, not quite a half cup of butter, one egg, one-half cup sour milk, nearly one-fourth teaspoonful of cassia, clove and nutmeg, one-half teaspoonful soda dissolved in a little of the sour milk, two cups of bread flour, one cup of seedless raisins, floured. Steam it two hours, then set into the oven for a few minutes. Serve with a sauce.

MISS FLORA M. PITCHER.

INDIAN CORN AND TAPIOCA PUDDING.

One quart sweet milk, four tablespoonfuls yellow corn meal, one cup molasses, two tablespoonfuls tapioca, one egg, a little salt. Scald milk with tapioca in it (reserving one cup of the milk cold). When the tapioca is swollen, add meal and molasses stirred very carefully together to avoid lumps. Set away to cool before adding the eggs, well beaten, and the salt. Bake in slow oven two hours, and then add the reserved cup of cold milk. Do not stir in the cold milk. Bake another hour, in all three hours, in a slow oven.

ISABELLE A. NIMS.

TAPIOCA PUDDING.

Four tablespoonfuls tapioca soaked over night in one pint water, in the morning add one quart milk, put over the fire in a double boiler and cook a short time, and then add the yolks of three eggs well beaten, one cup of sugar, a little salt, flavor with vanilla. Turn in a dish and bake thirty minutes, remove and cool, then frost with the whites of the eggs, to which add one tablespoonful of sugar. This makes a very nice pudding, not baked at all.

CASSIE BARKER.

LEMON PUDDING.

One cup bread crumbs, one cup milk, one teaspoon butter, one cup sugar, one teaspoon lemon extract, two eggs. Serve with cream and sugar.

E. M. FAY.

BAKED RICE PUDDING.

One quart of milk, three tablespoonfuls of rice, seven tablespoonfuls of sugar, a small bit of butter, a pinch of salt, a pinch of cinnamon, and a few drops of vanilla. Bake in a slow oven until the consistency of cream.

LENA A. LINCOLN.

CARAMEL PUDDING.

One cup sugar, put in spider, melt and brown carefully, add one pint of milk, four eggs, save out whites of two for frosting. Put in dish and bake as custard. After frosting place in hot oven to brown slightly. Serve cold. SUSIE P. BILLINGS.

APPLE PUDDING.

Slice apples in bottom of pudding dish, sweeten to taste. Make batter of one tablespoon butter, one-half cup sugar, one egg, one-half cup sweet milk, one cup flour, one teaspoon baking powder. Pour over the apples and bake in a slow oven. Serve with sweet sauce. MEZOTA BUNTING.

DUTCH APPLE PUDDING.

One pint of flour, one teaspoonful cream tartar, one-half teaspoonful soda, and one-half teaspoonful of salt, two table-spoonfuls of butter, one well beaten egg, two-thirds of cup of milk. Spread the dough one-half inch thick on a buttered baking pan, pare, core and cut into one-eighth pieces, four large apples, stick into the dough, sprinkle with two table-spoonfuls of sugar, bake in a quick oven twenty-five minutes. Serve with sugar and cream or sauce. MRS. M. REED.

ORANGE PUDDING.

Cut up six oranges, sprinkle one-half cup of sugar on them. Make a custard of one pint of milk, scalded, one-half cup of sugar, yolks of two eggs, one table-spoonful of corn starch and one of flour, mixed with little milk. Pour custard (when cold) over the oranges. Frosting.—Whites of two eggs beaten to a stiff froth with a table-spoonful of sugar.

Use Baker's Extract.

MRS. F. M. DAVIS.

ENGLISH PUDDING.

One cup of molasses, one-half cup of butter, one cup of sweet milk, one teaspoonful of soda, a teaspoonful of different spices, one cup of chopped raisins, three and one-half cups of flour. Steam two to three hours. MRS. CHAS. O. EATON.

ORANGE PUDDING.

Three cups of milk, three tablespoonfuls of sugar, two deserts-
spoonfuls of corn starch, yolks of two eggs. Beat the eggs,
sugar and corn starch together, and pour into the scalding milk,
and pour on to three oranges, sliced, with four tablespoonfuls of
sugar stirred together, beat the whites of the eggs with a little
sugar and pour on top of the pudding, and brown in the oven.

MRS. FOSKETT.

TIPSY PUDDING.

Fill a dish with sponge cake cut in small pieces. Make a
soft custard and pour over it.

MABEL SAWYER.

FRUIT PUDDING.

Two-thirds cup of molasses and sugar mixed, one mixing
spoon of butter, one cup cold water, one-half cup raisins, two
cups flour, rounded, one teaspoon soda, one teaspoon salt, two-
thirds teaspoon cassia, one-half teaspoon nutmeg, steam two
hours. To be eaten with a whipped cream.

MRS. J. B. PORTER.

STEAM PUDDING.

One egg, one cup of milk, one teaspoonful of soda, two tea-
spoonfuls of cream tartar, a little salt, one tablespoonful of
melted butter, two cups of flour. Steam thirty-five minutes.

SAUCE.

One cup of strawberries mashed, one cup of sugar, one-third
cup of butter, creamed.

MRS. F. N. SHERMAN.

SUET PUDDING.

Two cups of suet, chopped fine, one cup of raisins, stoned,
one cup of milk, one cup of molasses, three cups of flour, one
teaspoon soda. Steam three hours, serve with syrup or sour
sauce. Two cups boiling water, butter size of an egg, vinegar
to taste, three-fourths cup sugar, nutmeg, thicken with flour
made smooth in little water.

MRS. F. H. WILKINS.

STEAMED BREAD PUDDING.

One pint of milk, one and one-half pints crumbs, crumbed very fine, two eggs, two tablespoons sugar, one-half cup raisins, a little salt. Steam one hour and eat with a sauce.

EDITH M. WINCHESTER.

APPLE FRITTERS.

Make a batter of one cup of milk, two eggs, one-half cup sugar, one-half teaspoonful cream tartar, one-fourth teaspoonful soda, flour enough to make a thin batter. After paring and coring the apples, quarter and steam till soft. Put one piece of apple at a time into a spoonful of the batter and fry same as doughnuts. Remove from fat, sprinkle with a little powdered sugar, and serve with a sweet sauce.

MRS. BELLE ATHERTON.

HARD SAUCE.

Cream one-fourth cup of butter, add gradually one-half cup powdered sugar and cream, flavor with one-half teaspoon of vanilla or lemon extract. Keep in a cool place until ready to serve.

SISTER.

SUGAR SAUCE.

Beat to a cream one-half cupful of sugar and one-half cupful butter, add two eggs beaten stiff, flavor with vanilla. Place on ice until wanted.

S. E. EVELETH.

STRAWBERRY SAUCE FOR PUDDING.

Half cup butter, one cup sugar, one egg, white only, one large cup strawberries. Beat the butter and sugar to a cream, add the white of the egg stiffly beaten, mash the strawberries smooth, and beat all well together.

HARRIETT E. FREEMAN.

CHOCOLATE SAUCE.

One-half cup of grated chocolate, one-half cup of milk, one-half cup of sugar two teaspoonfuls of vanilla. Boil the milk and chocolate together until they form a smooth paste, then add the sugar and vanilla.

A. M. CARKINS.

DESSERTS.

"The turnpike road to people's hearts, I find,
Lies through their mouth, or I mistake mankind."
Peter Pindar.

CUSTARD SOUFFLE.

Rub two scant tablespoonfuls of butter to a cream, add two tablespoonfuls of flour, and pour on gradually one cup of hot milk, cook eight minutes in the double boiler, stirring often. Separate the yolks and whites of four eggs, and put the whites away in the ice chest. Beat the yolks, add two tablespoonfuls of sugar, and add to the milk, and set away to cool. Half an hour before serving, beat the whites stiff, and cut them in lightly. Bake in a buttered pudding dish, in a moderate oven, thirty minutes, and serve with creamy sauce at once. This mixture may be put into buttered paper cases, and baked ten or fifteen minutes. Serve in the papers. A.

FROZEN PUDDING.

One-fourth pound candied cherries, one-fourth pound mixed fruit, cut up in small pieces and put enough California brandy over to cover it, make the cream same as for vanilla. I put my fruit in when I make the cream, but have often thought it would be better to put it in when it was two-thirds frozen. It is better to let the fruit stand a day with the brandy over it, or longer.

MRS. L. K. STILES.

FROZEN PUDDING.

One pint of milk, one cup of sugar, two tablespoonfuls of flour, one saltspoonful of salt, two eggs, one pint of cream, one half cup of sugar, one tablespoonful of vanilla, one cup of

wine, two tablespoonfuls of soaked gelatine, one cup of raisins, one cup of citron. Mix sugar, flour, salt, add the eggs well beaten, then milk and gelatine, cook twenty minutes in a double boiler, cool, add cream, sugar fruit and flavoring. Freeze like ice cream.

LIZZIE M. HILL.

JELLY.

One-half box gelatine, one scant cup water, one pint boiling water, one cup sugar, one-half cup (large) lemon juice, one square inch of cinnamon. Shave the rind of two lemons very thin, using none of the white, and steep this ten minutes in the hot water, then add gelatine and sugar, strain and cool.

HATTIE SPENCER.

PINEAPPLE ICE.

Take one-half box of gelatine and soak in one-half cup of cold water for a few minutes, add to this one pint of boiling water, and one large cup of sugar, stir until perfectly clear. Strain this into a can of sliced pineapple with juice. Cut the pineapple into inch pieces. Put this all into a mould and cool. Serve with whipped cream.

HATTIE SPENCER.

TAPIOCA JELLY.

Soak over night one cup of tapioca in a scant pint of cold water, add a quart of boiling water, cook an hour, or until the tapioca is clear. When soft and clear, add a cup currant jelly, strawberries, or other fruit. Cool in ice and serve with whipped cream.

MRS. C. P. W.

COFFEE MOUSSE.

One pint of thick cream, one cup of sugar, yolk of one egg, one-half cup strong coffee. Beat cream thick, add beaten yolk of egg, then sugar, and beat, then coffee, and beat again, pour into wet mould and pack in ice and salt, let stand four and one-half or five hours.

MRS. G. FRED LITTLE.

BLUEBERRY MOUSSE.

One pint of blueberry juice, one-half cup or more of sugar, one-half cup of cream, whipped, one-fourth box of gelatine. Soak the gelatine in cold water till soft, beat the blueberry

juice and pour over it, stir occasionally till cold, fold in the cream, put in a covered mould and pack in salt and ice for five hours. Serve with whipped cream.

GERTRUDE P. GAY.

BOSTON ICE CREAM.

One-half box Knox gelatine, soaked in one pint of milk, two pounds of sugar, set on fire and stir until dissolved. Take from fire and add two quarts of milk and one quart of cream, stir all together. Flavor to taste and freeze.

MRS. FREDERICK PEARSON.

Use Minute Gelatine in all sherbets and ice creams requiring any Gelatine.

VANILLA ICE CREAM.

One quart of cream, three-fourths quart of milk, two eggs, two cups of sugar, two teaspoonfuls of vanilla. Whip one pint of cream, add sugar and vanilla, beat whites and yolks of eggs separately, add these to cream and beat well, add the remainder of the cream and milk, put in the freezer, use one-third coarse salt and two thirds ice, turn the freezer very fast as it helps to make the cream finer grain. This quantity is right for a three quart freezer.

For chocolate ice cream use two squares melted chocolate or four tablespoonfuls cocoa dissolved in hot water.

M. E. SARGENT.

ICE CREAM.

One quart of milk, one pint of cream, two cups sugar, one tablespoonful corn starch, one tablespoonful vanilla. Scald the milk with sugar and starch, then strain into freezer, when cold, add the cream, let stand ten minutes before freezing.

MRS. GEO. E. POOLE.

PEACH ICE CREAM.

Pare two quarts of ripe white peaches, cut them fine and mash quickly with a wooden masher, then add one cup of sugar and a few of the peach stone meats, keep it closely covered until the sugar is dissolved, make the ice cream, when thoroughly chilled, strain the peach pulp through coarse cheese cloth and stir into the cream. Freeze as usual.

LIZZIE M. HILL.

ICE CREAM.

One quart cream, one pint of milk, one and one-half cups sugar. When partly frozen add one can of preserved cherries.
MARION E. DAVIS.

PEACH ICE.

One quart peaches pared and sliced, one pint hot water, two small teaspoons of gelatine dissolved in a little cold water, sugar to taste. Mix and freeze as you would ice cream.
MRS. HENRY R. THOMPSON.

FROZEN APRICOTS.

Cut one can of apricots into pieces, add one pint of sugar and one quart of water, when sugar is dissolved add one pint of whipped cream, measured after whipping.
MRS. LIZZIE HILL.

You'll never regret having tried Minute Tapioca.

ORANGE SHERBET.

Two and one-half cups sugar and one quart of water, let come just to the boil, when cold, add juice of four lemons and one pint of orange juice. Put in freezer, when half frozen, add the stiffly beaten whites of four eggs, and finish freezing. M.

GRAPE SHERBET.

Two pounds of Concord grapes, two lemons, one quart of water, one pound of sugar. Lay a square of cheese cloth over a large bowl, put in grapes and mash thoroughly with a wooden masher, squeeze out all the juice, add an equal amount of cold water, the lemon juice and sugar. Use sugar enough to make it quite sweet.
MRS. LIZZIE HILL.

PINEAPPLE SHERBET.

One and one-half quarts water, one quart sugar, three lemons, three eggs well beaten, two teaspoonfuls extract pineapple. Put in the freezer and freeze.
ISABELLE A. NIMS.

PINEAPPLE SHERBET.

The strained juice of two good sized pineapples, one and one-half cups of sugar, add one and one-half quarts of new milk just before putting into the freezer.

ANNIE L. BAILEY.

LEMON SHERBET.

One quart of milk, two cups of sugar, three lemons Get the juice out of the lemons and strain into the sugar, then stir in the milk, and freeze the same as ice cream.

MRS. H. E. LAKE.

STRAWBERRY SHERBET.

One quart of berries crushed to a paste, three pints of water, juice of one lemon, one teaspoonful of orange extract, mix and let it stand three hours, strain out the juice into one pound of sugar, stir, and set on ice until ready to use.

MRS. A. E. FAMES.

JUNKET.

Dissolve two rennet tablets in two tablespoonfuls of lukewarm water, dissolve two or four teaspoonfuls of sugar and a good pinch of salt in one quart of milk warmed to blood heat, add one teaspoon of vanilla or two tablespoonfuls of sherry wine or brandy. Add the rennet tablets to the milk, stir well a quarter of a minute and pour into moulds. Serve with sugar and cream.

CHARLOTTE ROUSSE. By Request.

One pint of whipped cream, the whites of two eggs, beaten, dissolve two tablespoonfuls of gelatine in one cup of cold water, and sweeten with powdered sugar to suit the taste, and flavor with vanilla. Take a sponge cake and cut off all the crust, and divide the cake in two inch pieces. Lay them in a large glass dish and turn the charlotte rousse over them. Make this at night, to be served the next day. Stir it all together well before turning it on the cake.

S.

TAPIOCA CREAM.

One quart milk, two heaping tablespoonfuls minute tapioca, one-fourth teaspoonful salt, one small cup of sugar, two eggs,

one-half teaspoonful orange or vanilla flavor. Time required for cooking fifteen minutes. Cook for ten minutes the milk, tapioca and salt in a double boiler, stirring frequently. Beat the yolks of the eggs and sugar together, and at the end of the ten minutes, stir this into the milk and tapioca. Let this all cook until it begins to thicken like custard, then take from the stove, pour into a pan and whip in the beaten whites of the eggs until no white is to be seen. When cold beat in the flavoring. Serve very cold.

DATE TAPIOCA.

Stir frequently for fifteen minutes in a double boiler, one quart of boiling milk, two large tablespoons of minute tapioca and one cup of sugar. Add the beaten yolks of three eggs about three minutes before removing from the stove. Then stir in one cup of chopped dates, cover with the well beaten whites of the eggs, and brown quickly in a hot oven.

COFFEE JELLY.

Cook fifteen minutes in three cups of coffee, one-half cup minute tapioca, one-half cup of sugar and a little salt. Flavor with vanilla and serve cold with cream and sugar.

RASPBERRY JELLY.

Cook until clear, three tablespoons of minute tapioca and the same amount of sugar, in two teacups of hot water, the juice of one lemon and one cup of raspberry juice. When beginning to jell beat smooth with a spoon. Serve with hot or cold meats.

WHITMAN GROCERY CO.

BLACKBERRY FLUMMERY.

Two cups of blackberries, two cups boiling water, boil ten minutes without stirring, add two tablespoons corn starch moistened in cold water, boil until it thickens, remove from fire and add one-half cup sugar. Serve cold with cream and sugar.

MRS. M. J. STODDARD.

BISQUE GLACE.

One-half pint cream, one-fourth pint milk, one-half cup strong coffee, one cup powdered sugar, two eggs. Beat cream and milk till thick, then add the rest when well mixed. Pack in ice and salt and let stand about four or five hours. A. B. F.

TAPIOCA ICE.

One cup of tapioca soaked over night, in the morning put on stove, and when boiling hot add one cup of sugar and boil until clear. Chop one pineapple and pour over the tapioca. Stir well and cool in moulds. Serve cold with cream.

MRS. F. J. BENNETT.

TAPIOCA CREAM.

Two tablespoonfuls of tapioca soaked over night in one-half cup of milk. In the morning add one-half cup sugar, one pint milk, set on stove in a double boiler and cook until clear, add the well beaten yolks of two eggs. When cool beat the whites with one tablespoonful of sugar, spread over the top and set in the oven a few minutes.

ANNA HILL.

Use Baker's Extracts.

PINEAPPLE TAPIOCA.

One cup tapioca (soak in water), juice of one can of pineapple, juice of two lemons, one and one-half cups sugar, cook. Add whites of two eggs, add pineapple cut in dice.

FLORENCE MORRILL.

CHARLOTTE'S DELIGHT.

Two heaping cups stale cake crumbs, one-half cup molasses, one cup milk, one-third cup butter, one egg, two-thirds cup flour, two-thirds cup chopped raisins, one-half teaspoon cloves, cinnamon, a little nutmeg and salt, three-fourths teaspoonful soda, steam two hours. Serve with sauce or whipped cream. Good.

MARY WINCHESTER.

APPLE FLOAT.

Stew six large apples, lay them on a sieve to drain and cool, then put them on a flat dish, with about two tablespoonfuls of fine white sugar, a very little essence of lemon or the juice of one, and the whites of two or three eggs. Beat all this to a stiff froth with an egg beater, fill a glass dish with a soft custard, lay this froth on as high as it will stand.

MRS. KNIGHT.

APPLE SNOW.

Peel and grate one large sour apple, sprinkling over it a small cupful of powdered sugar as you grate, to keep it from turning dark. Break into this the whites of two eggs, and beat until very light and stiff. Heap this in a glass dish, and pour a fine smooth custard around it and serve.

MRS. ERNEST STANFORD.

PINEAPPLE TAPIOCA ICE.

One cup of tapioca soaked over night, cook until clear, add one cup of sugar, chop one pineapple and pour the cooked tapioca over it, and stir together. Put in mould and set it on ice. Serve with cream and sugar. MRS. S. E. MORTON.

COCOANUT CUSTARD.

Beat three eggs lightly, three tablespoons sugar, a little salt, three tablespoons shredded cocoanut, and add milk enough to fill any ordinary custard pie plate, and bake.

JOSEPHINE S. COLBY.

WALNUT CUSTARD.

One-half pint cream, one-half pint milk, two eggs well beaten, one cup chopped walnut meats; flavor with extract of vanilla, bake in cups.

MRS. W. K. CHURCH.

PRUNE WHIP.

Stew half pound prunes until tender, then add two-thirds cup sugar and let come to a boil, when cool, remove stones, mash the prunes, beat the whites of two eggs to a stiff froth, and stir all together. Put in oven for about fifteen minutes, when cold eat with whipped cream.

HARRIETT E. FREEMAN.

COFFEE JELLY.

One-half box gelatine soaked in one-half cup cold water, add two cups boiling water, one cup strong coffee, and sweeten to taste. Pour into a mould and let harden. To be eaten with cream and sugar. Very nice. MRS. KATE CONE.

CHOCOLATE CUSTARD.

One quart milk, six tablespoonfuls sugar, three tablespoonfuls chocolate, three tablespoonfuls corn starch. Flavor with vanilla and cook in a double boiler. Serve cold with whipped cream.

MINNIE KNAPP.

MOONSHINE.

Beat the whites of six eggs to a stiff froth, then add gradually six tablespoonfuls of powdered sugar, beating for not less than thirty minutes. Then beat in about one heaping tablespoonful of preserved peaches, cut in tiny bits. Some use one can of jelly. In serving, pour in each saucer some rich cream, sweetened, and flavored with vanilla, and on the cream place a liberal portion of the moonshine. Bananas may be used instead of peaches or jelly. This quantity is sufficient for eight persons.

ADA M. BAILEY.

SIMPLE CORN-STARCH BLANC MANGE.

One pint of milk, one teaspoon vanilla, two tablespoons corn-starch, two tablespoons sugar. Wet the corn-starch in half a cupful of the milk, then heat the rest of the milk, and when it is boiling add the corn-starch. Cook eight or ten minutes, and then add the sugar and vanilla. Pour the mixture into a pudding dish that has been previously wet with cold water, and set it away in a cold place. When cold and firm, pour it out of the dish, and serve with it a chocolate sauce.

A. M. CARKINS.

GOOSEBERRY FOOL.

Stew a quart of ripe gooseberries in just enough water to cover them; when soft, rub them through a colander to remove the skins and seeds. While hot stir into them a tablespoonful of melted butter and a cup of sugar. Beat the yolks of three eggs and add; whip all together until light. Fill a large glass fruit dish, and spread on the top the beaten whites mixed with three tablespoonfuls of sugar. Apples or any tart fruit is nice made in this manner.

MRS. MARY WINCHESTER.

COOKIES AND GINGERBREAD.

"Only the same old story, told in a different strain."

DROP CAKES.

Two eggs, one cup sugar, one cup butter, one cup milk, five cups flour, one cup molasses, one cup chopped raisins, two teaspoons soda, one teaspoon all kinds spices; drop in tin with spoon, or bake in rings.

MARY E. GOWEN.

SOFT CREAM COOKIES.

Three-fourths cup of sour cream, one cup of sugar, one teaspoonful of soda, pinch of salt, mix stiff with flour.

JENNIE COOK.

AUNT ABBIE'S COOKIES.

One cup molasses, one cup brown sugar (I like maple best), three-fourths cup butter, one-half cup sour milk, one and one-half teaspoonfuls soda, one teaspoonful ginger, one-half teaspoonful cinnamon, flour to make it stiff enough to roll.

MRS. T. W. ALDRICH.

PEANUT COOKIES.

Cream one tablespoonful of butter, add two tablespoonfuls of sugar and one beaten egg. Mix one-half teaspoonful of baking powder, a pinch of salt and one-half cup of flour. Add to the first mixture with two tablespoonfuls of milk, add one pint of peanuts chopped fine. Drop by teaspoonfuls on buttered tins, place one-half nut on top of each and bake in a slow oven ten or fifteen minutes.

ADA M. BAILEY.

COCOANUT COOKIES.

One egg, one-half cup butter, one cup sugar, one cup coconut, scant half cup of milk, teaspoon baking powder sifted into the flour, flour enough to roll.

ADA H. WRIGHT.

FRUIT COOKIES.

One cup molasses, one cup sugar, one cup seeded raisins, boiled together for about five minutes. When cool, add one cup butter, one-half cup hot water, one tablespoonful soda, and spice to suit the taste, add flour enough to roll out and bake quickly but carefully.

ADDIE E. D.

DROP COOKIES.

One-half cup butter, one cup of sugar, two-thirds cup sweet milk, one egg, two and one-half cups flour, flavor, add raisins if you like. Drop with a spoon, bake quickly.

VANILLA COOKIES.

One-half cup butter, two cups sugar, one egg, one-half cup sour milk, one-half teaspoon soda, one teaspoon vanilla. Work in flour till quite stiff and roll very thin.

MRS. J.

SPICE COOKIES.

One cup molasses, into which stir one teaspoon soda dissolved in a little hot water, add one-third cup melted butter, one egg, well beaten, one teaspoon cinnamon, one-half teaspoon cloves, salt and ginger. Mix well, add one cup flour, one-half cup sugar, then two cups flour. Mix thoroughly, flour the hands, take small pieces of the dough, roll lightly, dip in granulated sugar and bake.

MRS. L. S. EATON.

GINGER SNAPS.

One cup of sour milk, one cup of cream or butter, one cup molasses, one cup of sugar, one teaspoonful of ginger, one teaspoonful of soda. Stir flour until hard, roll and cut out. Be sure the oven is hot.

MRS. S. S. WHITE.

GINGER SNAPS.

One cup butter, one cup molasses, one cup sugar, six cups flour, one egg, ginger, one teaspoonful vinegar, one teaspoonful soda.
MRS. H. TODD.

CREAM COOKIES.

One cup sugar, one cup cream, two tablespoonfuls of milk, one teaspoonful of soda, one-half teaspoonful cream tartar, a little nutmeg, flour to roll. Do not knead much.

MEZOTA BUNTING.

BUTTER COOKIES.

Four cups of flour, one cup of butter rubbed in the flour, three eggs, one cup of sugar, one-half teaspoonful of soda dissolved in one teaspoonful of water, little lemon, mixed well, roll and cut in any shape, bake in a quick oven.
GRACE NIMS.

WHITE COOKIES.

One cup of butter, two cups of sugar, one-half cup of milk, two eggs, five cups of flour, one teaspoonful of soda.

MRS. F. H. W.

SOUR CREAM COOKIES.

Two eggs, one and one-half cups sugar, one cup melted butter, one cup sour cream, one teaspoonful soda. Flavor with vanilla or nutmeg. Enough flour to roll out and cut quite thin.

LELIA MORRILL.

SUGAR COOKIES.

Two eggs, one-half cup butter, one cup sugar, one-half cup cold water, one teaspoonful soda, two teaspoonfuls cream tartar. Flour to make a stiff dough, flavor with vanilla or lemon.

MRS. A. E. EAMES.

SOFT MOLASSES COOKIES.

One cup of butter, one cup of sugar, one and one half cups of molasses, one tablespoonful of soda, one cup of sour milk, one-half teaspoonful of ginger.

LYDIA A. MOORE.

SAN TARTS.

Very good for afternoon teas. One cup of butter, one cup of sugar, yolk of one egg, salt, cinnamon, as little flour as will

enable one to roll them out, one-half pound of blanched almonds halved. Roll very thin, a little of the paste at a time, cut in small rounds, brush over the tops with beaten white of one egg. place halved almonds on top, sprinkle with cinnamon and bake in a slow oven, do not let them get very brown. Other nuts are sometimes used instead of almonds.

MRS. HENRY THOMPSON.

NUT WAFERS.

Cream one-half cup of butter and one cup of powdered sugar. Add one-half cup of milk and one and seven-eighths cups of bread flour, one-half teaspoonful of vanilla, spread batter very thin on the bottom of inverted dripping pan. Sprinkle with chopped peanuts and bake about five minutes.

MRS. H. W. KEYES.

SPANISH BUN.

Four eggs, leave out whites of three for frosting, two cups brown sugar, one cup butter and lard mixed, one cup sour milk, one teaspoon soda, one teaspoon cinnamon and cloves each, flour to make as stiff as sponge cake.

HARRIET E. FREEMAN.

BUNS.

One and one-half cups new milk; one-third cake yeast dissolved in one-half cup water, one-half cup sugar, flour to make a batter at night. In the morning add one-half cup butter, one-half cup sugar, a pinch of salt, a very little soda, flour to roll slightly, one cup currants, raise and bake. Rub the top with sugar dissolved in milk after baking.

MRS. T. C. HALLADAY.

CINNAMON ROLLS.

One-half cup butter, one-half cup lard, one tablespoonful sugar, white of an egg beaten to a stiff froth, one teaspoonful Congress Yeast Powder, two-thirds cup milk, flour enough to mix quite stiff. Roll thin, and cut in pieces four inches long and two and one-half inches wide, wet with milk, and sprinkle with sugar and Slade's cinnamon through the centre. Roll and bake in quick oven.

MRS. G. W. SARGENT.

SPICE BALLS.

One egg, one-half cup of butter, one cup of sugar, one-half cup of molasses, one-half cup of sweet milk, one cup of chopped raisins, one teaspoonful of cloves, one teaspoonful of cinnamon, one grated nutmeg, one teaspoonful of soda; mix with flour enough to roll out, cut out with biscuit cutter, and then roll in a ball. Do not let them touch together in the pan, and do not bake too hard. Add frosting made with the whites of two eggs. This recipe makes fifty or sixty balls. S. & S.

JUMBLES.

Four eggs, one cup sugar, one of butter, one heaping teaspoon baking powder, enough flour to make a soft dough. Beat the butter and sugar to a cream, add the eggs well beaten.

MRS. BIDWELL.

ANGEL CAKELETS.

Sift together several times, one cupful fine granulated sugar, one cupful flour and one teaspoonful of cream of tartar. Beat the whites of eight eggs until stiff and dry, then gradually mix in the sugar and flour. Flavor with one teaspoonful of almond, drop with a teaspoon on pans covered with buttered paper, an inch or two apart, sprinkle with sugar. Bake in a moderate oven for ten or fifteen minutes. One-half this quantity will make two dozen. MRS. J. C. SCOTT.

BROWNIES.

One-third cup butter, one-third cup powdered sugar, one-third cup Porto Rico molasses, one egg well beaten, seven-eighths cup pastry flour, one cup pecan nuts chopped fine. Mix ingredients in order given. Bake in small fancy penny cake tins. Garnish top of each cake with nuts.

GRACE H. ALDRICH.

HERMITS.

Two eggs, one and one-half cups sugar, two-thirds cup butter, three tablespoonfuls milk, one teaspoonful soda, one teaspoonful each kind of spice, one cup seeded chopped raisins, three cups flour. Drop on buttered tins.

BERTHA HARRIS.

CREAM PUFFS.

Boil together half a pint of hot water and two-thirds of a cup of butter; while boiling stir in one and one-half cups of flour thoroughly. Let it cool enough so as not to cook the eggs. Five of which are to be well beaten, and the whole to be mixed together. Drop in tins, a spoonful in a place. Bake in a very hot oven twenty or thirty minutes.

CREAM FOR PUFFS.

One-half pint of milk, two eggs, one cup sugar, one-fourth cup of flour. Boil the milk gently, and while boiling stir in the sugar, eggs and flour well beaten together. Flavor with lemon.
ANNIE L. BAILEY.

OLD-FASHIONED GINGERBREAD.

One cup molasses, one-half cup sugar, one-half cup butter; set them on the stove and let come to a boil, then partially cool, then add two spoonfuls of strong vinegar, one egg beaten, one teaspoonful of soda, one-half teaspoon ginger, two small teaspoonfuls of baking powder. Beat thoroughly together, add flour enough to roll out without sticking, cut out in squares thicker than cookies. These are fine, try them.

LULA B. RICHARDSON.

SOFT GINGERBREAD.

Four eggs, three cups flour, two cups sugar, one cup molasses, one cup milk, sweet or sour, one cup butter, one table-spoon ginger, one teaspoon soda. C. P.

BLUEBERRY CAKE.

One cup sugar, one cup milk, one egg, one-half cup butter, one pint blueberries, a little salt and one and one-half teaspoons baking powder. Bake in a long tin. C. E. B.

LOVE KNOTS.

Nice to serve with ice cream. Four eggs, one tablespoonful of sweet cream, two tablespoonfuls of sugar, pinch of salt, flour to knead very hard. Roll out, cut in narrow strips, tie each one in two or three knots, and fry in hot lard. Sprinkle with powdered sugar while hot. This makes two and a half dozen.

ZELLA CUTHBERT.

RECIPES FROM
THE N. K. FAIRBANK COMPANY,
FOR THE USE OF COTTOLENE.

In many of the following recipes Cottolene is used for shortening and frying. Cottolene is made of 80 per cent. triple refined cotton-seed oil and 20 per cent. of choice beef suet, assuring users the purest possible shortening and frying fat, palatable and digestible. It can be used for many purposes in place of butter when it is impossible to use lard.

For the benefit of the uninitiated, we give the following directions for using this delectable product:

In using Cottolene for shortening, all rules for lard or butter hold good except in quantity, one-third less of Cottolene being required. This must be strictly observed or the food will be too rich. In frying, use the same amount of Cottolene as you would of lard, but care must be exercised in heating. Always put it on in a cold vessel—Cottolene heats without sputtering or smoking, and quicker than lard with same heat. Never allow it to smoke, as it is then burning. Cottolene should be tested according to the nature of the food to be fried, viz.; for croquettes, fish-balls, oysters, etc., drop a small piece of bread in the hot fat. If it browns quickly on coming to the top, the fat is hot enough. Doughnuts, potatoes, fritters, etc., require slightly lower temperature, as they must be cooked through while browning. Test the fat for these by dropping in a piece of dough. If it rises to the top and browns in one minute, the fat is hot enough.

RUSKS. (Mrs. F. L. Gillette.)

Two cups of raised dough, one cup of sugar, one-third cup of Cottolene, two well beaten eggs, one-half teaspoonful of soda, flour. Mix all together thoroughly with the hands, adding sufficient flour to make it stiff enough to mold. Set it to rise, when light make into buscuts and place on greased tins. Pierce the tops with a fork, then glaze them with sugar and milk. Bake in a moderate oven. Some add dried currants and a teaspoonful of grated nutmeg while mixing.

SALLY LUNN. (Mrs. L. F. Gillette.)

One-third of a cup of Cottolene, one pint of milk, four eggs, one tablespoonful of sugar, one teaspoonful of salt, one-half cup of yeast or one-third cake of compressed yeast, seven cups of sifted flour. Scald the milk, when cold add the Cottolene, sugar, salt and yeast. Beat thoroughly and set it to rise over night. In the morning dissolve the soda in a spoonful of water, stir it in the batter with the well beaten eggs. Turn all into a well greased cake dish to rise again. Bake about 45 minutes, and serve warm from the oven.

POP-OVERS. (Mrs. L. F. Gillette.)

Three cups of milk, two cups of flour, one teaspoonful of salt, three eggs, one small teaspoonful of melted Cottolene. Beat eggs until very light, then add them to the milk and salt. Add this little by little to the flour to prevent its being lumpy. Strain it through a sieve, fill well-greased gem-pans half full. Bake in a quick oven about twenty-five minutes.

MINUTE BISCUIT. ("Marion Harland.")

One pint of sour or buttermilk, one teaspoonful of soda, one and one-third teaspoonfuls Cottolene; flour to make soft dough. Have dough just stiff enough to handle: mix, roll and cut out rapidly, with as little handling as possible, and bake in a quick oven.

BUTTER CRACKERS. ("Marion Harland.")

One quart of flour, two tablespoonfuls Cottolene, one-half teaspoonful soda dissolved in hot water, one saltspoonful salt, two cups sweet milk. Rub the Cottolene into the flour, or, what is better, cut it up with a knife or chopper as you do in pastry, add the salt, milk and soda, mixing well. Work into a ball, turning and shifting the mass often. Roll into an even sheet a quarter of an inch thick or less, prick deeply with a fork, and bake in a moderate oven. Hang them up in a muslin bag in the kitchen for two days to dry.

GRAHAM WAFERS. (Mrs Lincoln.)

One-third cup Cottolene, one-third cup sugar, one-half teaspoonful salt, 1 pint white flour, 1 pint Graham flour. Mix the Cottolene with the sugar and salt. Rub the mixture into the white and Graham flour. Wet it with cold water into a very stiff dough. Knead it well, and roll out very thin. Cut in squares and bake quickly.

RICE WAFFLES. (Mrs. Owens.)

One cup boiled rice, one pint milk, two eggs, one scant teaspoonful Cottolene, one-half teaspoonful soda, one teaspoonful cream tartar. Flour for thin batter, to bake in waffle irons.

OYSTER-PLANT FRITTERS. (Mrs. Rorer.)

One dozen roots, one tablespoonful flour, teaspoonful salt, one saltspoonful pepper, two eggs well beaten. Scrape the oyster-plant or salsify, and as fast as you do so throw the pieces into cold water to prevent discoloration. When all are done, cut them into slices and boil thirty minutes, Drain and mash through a colander; add to the roots the flour, salt, pepper and eggs. Mix; form the mixture into oyster-shaped cakes. Fry in very hot Cottolene on both sides.

LAZY DOUGHNUTS. (Mrs. Owens.)

One-half cup sugar, two eggs, one cup sour milk, six level teaspoonfuls melted Cottolene, one-half teaspoonful soda. Stir as stiff as possible with flour. Drop from a teaspoon in hot Cottolene, and fry brown. Dip spoon in Cottolene after each time, and they will not stick to the spoon.

CRULLERS. (Mrs. Parker.)

Two cups sugar, six eggs, two tablespoonfuls cottolene, three tablespoonfuls baking powder, six cups flour. Mix, cut one-half inch thick and drop into hot cottolene. When brown sprinkle with sugar.

FISH CUTLETS. (Mrs. Rorer.)

One-half pint milk, three teaspoonfuls cottolene, three even tablespoonfuls flour, one egg yolk, one tablespoonful parsley, chopped, one-fourth grated nutmeg, ten drops onion juice, two cups of cold boiled fish, seasoning. Put the milk on to boil. Rub together the cottolene and flour, then stir them into the boiling milk, stir and cook until a thick paste is formed, add the yolk of egg, parsley, onion juice, mix, and add the boiled fish, mix again and add a palatable seasoning or salt and cayenne pepper, turn out to cool. When cold, form into cutlets or croquettes. Dip first in beaten egg, then in bread crumbs, and fry in very hot cottolene. Drain on brown paper and serve very hot with cream sauce.

FRIED OYSTERS. (Miss Parlon.)

Oysters for frying should be large and plump. Spread them on a towel to drain, and after seasoning them with pepper and salt, roll them in fine dry bread or cracker crumbs. Dip them in beaten egg, and again roll in plenty of crumbs. Have cottolene about four inches deep in the frying kettle, and when hot, test as directed. Cover the bottom of the frying basket with a single layer of breaded oysters and plunge into the fat. Cook for one minute and a half. Drain and serve immediately. For a dozen and a half of oysters, there will be required two eggs, one-fourth of a teaspoonful of pepper, one level tablespoonful of salt and one pint of crumbs. If the flavor is liked, two tablespoonfuls of tomato catsup may be mixed with egg. Remember that there are few fried things that require the fat so hot as oysters, or that spoil so quickly if allowed to stand after frying.

CAKE.

“ With weight and measure just and true,
Oven of even heat,
Well buttered tins, and quiet nerves,
Success will be complete.”

ANGEL CAKE.

One and one-fourth cups granulated sugar, one cup of flour, sifted three times, one even teaspoonful cream of tartar, mix with a spoonful of flour, whites of nine eggs, a little salt. Beat the eggs about half, then mix cream of tartar in and beat until very stiff, mix sugar and then flour, but do not stir; lap the flour in, but not more than necessary, as it will make it tough. Bake in slow oven until raised, then quick oven. Do not grease the tin.

MRS. EVERETT N. COLBY.

ANGEL CAKE.

One-half cup flour, three-fourths cup sugar, one-half teaspoon cream tartar, tiny pinch salt, teasp. on vanilla, whites of six eggs beaten stiff. Sift first four things seven times, whip into egg on platter as quickly and with as little beating as possible just before putting into new tin (not buttered). Moderate oven. Bake fifteen minutes, look at it carefully, bake ten minutes more. When done place inverted tin on cups.

MAY EMMA HARLOW.

ANGEL CAKE.

Whites of eleven eggs, one cup sugar, one cup flour sifted five times, add one teaspoonful of cream of tartar the last time you sift the flour, add one teaspoon flavoring, put in an ungreased pan and bake forty minutes.

MRS. A. E. BOURNE.

SUNSHINE CAKE.

Yolks of eleven eggs; two cups sugar, one cup milk, three cups flour, two teaspoonfuls cream tartar, one of soda, flavor. Bake fifty or fifty-five minutes.

MRS. J.

ORANGE CREAM CAKE.

Two eggs, one cup sugar, one-fourth cup butter, one and one-half cups flour, one-half cup sweet milk, one-half teaspoonful cream of tartar, and one-fourth teaspoon soda, or two rounding teaspoonfuls baking powder, one teaspoonful orange extract. Cream butter and sugar, add beaten yolks, then the milk, last, beaten whites and flour. Stir hard. Bake in two or three layers. Bake fifteen or twenty minutes.

CREAM FOR FILLING.

Juice of one orange, confectioners' sugar added till of the right consistency to spread. Stir till smooth and cream like. One teaspoonful of yolk of egg can be added if liked. This should cover three layers.

MRS. E. M. WHITE.

ORANGE CAKE.

Cream together three-eighths of a cup of butter and one cup of sugar, mix a teaspoonful of baking powder with a cup and a half of flour, add one tablespoonful of the flour to the butter and sugar, then add two eggs, one at a time, without beating them, and continue adding flour alternately with a half cup of milk. Flavor with orange extract and bake in a moderate oven, and frost with orange frosting. Mix together the yolk of one egg and one tablespoonful of water, add half a teaspoonful of orange extract, and confectioners' sugar to make thick enough to spread.

MINNIE HODGKINS.

ONYX CAKE.

White Part.—One and one-half cups flour, one teaspoonful of baking powder, one-fourth cup of butter, one cup of sugar, one-half cup of milk, whites of four eggs, one-fourth teaspoon of vanilla. Sift together thoroughly the flour and baking powder, cream the butter and sugar, add the milk and vanilla, stir in the flour, and lastly the whites of the eggs beaten stiff.

Yellow Part.—One cup of flour, one teaspoonful of baking powder, one tablespoonful of butter, three-fourths cup of sugar, yolks of four eggs, one-fourth cup of milk, and one-fourth teaspoonful of vanilla. Sift flour and baking powder together, cream the butter and sugar and yolks of eggs, add milk, flour and flavoring, and stir hard.

Dark Part.—Dissolve one-fourth cake of chocolate in a little hot milk, add one tablespoonful of sugar, one teaspoonful of vanilla. Add to this one cup of batter, taking part light and part yellow. Drop by tablespoonfuls in a pan, first one color then another. A good sized cake is the result, and it is excellent.

HELEN BABBITT.

DEVIL CAKE.

One-half cup of butter, two cups of brown sugar, one-half cup sour cream, thin if very thick with milk, one-half cup of boiling water, two small cups of flour, two eggs, one-third cake of Baker's chocolate melted, one teaspoonful of soda, two teaspoonfuls of vanilla. Cream the butter and sugar, dissolve the soda in boiling water, stir into the chocolate, then add cream to this, add eggs to sugar and butter, then chocolate mixture, lastly flour and vanilla. Bake slowly one hour.

NETTIE WILLSON.

RIBBON CAKE.

Two cups of sugar, two-thirds cup of butter, one cup of sweet milk, three eggs, three cups of flour, one teaspoonful of soda dissolved in the milk, two teaspoonfuls of cream tartar sifted in the flour, flavor to taste. Put half of the above in two oblong tins and bake. To the remainder add one tablespoonful of molasses, one large cup of seeded raisins, cut or chop the raisins, but not too fine, add citron if you like, one teaspoonful each of cloves, nutmeg and allspice, and two tablespoonfuls of flour. Bake in the same size pan as the first, and put together while warm with a little currant jelly between the layers.

MRS. FRED C. BEMIS.

RIBBON CAKE.

Two eggs, one and one-half cups of sugar, one-half cup of butter, one-half cup of milk, two cups of flour, one teaspoon cream tartar, one-half teaspoon soda, bake two-thirds of this in two tins, to the other third add two large tablespoons molasses, one-half teaspoon each of cloves, cinnamon, nutmeg and allspice, one large cup chopped raisins. Place between other two layers, spreading with jelly.

J. A. DENISON.

WALNUT CAKE.

One and one-half cups of flour, one cup of sugar, one-half cup of milk, piece of butter about the size of a small egg, teaspoonful baking powder, yolks of two eggs. Bake in two sheets.

FILLING AND FROSTING.

Whites of two eggs, one-half cup of sugar, one-half cup of walnuts chopped fine.

MRS. W. B. FITCH.

WALNUT CAKE.

One-half cup of butter, one cup of sugar, yolks of three eggs, one-half cup milk, one and three-fourths cups flour, two and one-half teaspoonfuls baking powder, whites of two eggs, three-fourths cup walnut meat broken in pieces.

(FROSTING.) WHITE MOUNTAIN CREAM.

One cup sugar, one-third cup boiling water, white of one egg, one teaspoonful vanilla. Boil sugar and water until it threads, pour on beaten white of egg, beat until it does not run, then ornament cake with walnut meats. MRS. W.M. F. PERRY.

SILVER CAKE.

One cup sugar, one-half cup butter, one-half cup sweet milk, one and one-cups of flour, two teaspoons baking powder, salt, whites of four eggs beaten to a stiff froth.

BESSIE H. GOVE.

GOLD CAKE.

One cup sugar, one-half cup butter, yolks of four eggs, one-half cup milk, one teaspoonful cream tartar, one-half teaspoon soda, salt, two cups, not quite full, flour. BESSIE H. GOVE.

FEATHER CAKE.

Break two eggs into a cup, and fill the cup up with sweet cream, one cup sugar, one teaspoonful cream tartar, one-half teaspoon soda, two cups flour, one teaspoon vanilla, a little salt.

E. M. GOODNOW.

RAILROAD CAKE.

One cup of sugar, three eggs, three tablespoons melted butter, three tablespoons sweet milk, one teaspoon cream tartar, one-half teaspoon soda, one and one-half cup flour, spice to taste.
ABBIE J. CUMMINGS.

MONADNOCK CAKE.

One cup butter, two of pulverized sugar, one of sweet milk, three of flour, one-half cup corn starch, four eggs, two teaspoons baking powder, two of lemon extract.

MRS. W. K. CHURCH.

DATE CAKE.

One cup brown sugar, one egg, one-half cup butter, two cups flour, two-thirds cup sour milk, one pound dates, one teaspoonful soda, cinnamon, cloves and nutmeg to taste. Cream butter and sugar, add the milk and spices, and egg beaten very light, and the dates chopped and rolled in flour.

KATE M. GREEN.

SPICE CAKE.

One-half cup of sugar, one-half cup of molasses, two-thirds cup of chopped pork, one-half cup of sweet milk, one egg, one cup of chopped dates, one cup of raisins, one-fourth teaspoon of all kinds of spice, one teaspoonful baking powder.

MRS. C. H. MASON.

SIX MONTHS' CAKE.

One cup sugar, one-half cup molasses, two-thirds cup butter, one-half cup sweet milk, two eggs, two and one-half cups flour, one cup raisins, one cup currants, one teaspoon cream tartar, one-half teaspoon soda, one-half teaspoon cloves, one teaspoon each cinnamon and nutmeg. Fine.

GRACE BELLE WHIPPLE.

EGGLESS CAKE.

One cup sour milk, one cup sugar, one cup chopped raisins, one teaspoon cinnamon, one-half teaspoon cloves, one-fourth teaspoonful nutmeg, one teaspoonful soda, two cups flour.

MRS. J. TOWNS.

SAMPSON CAKE.

One-fourth cup butter, one cup sugar, creamed together, whites of two eggs beaten to a stiff froth, one-half cup water, one even teaspoonful of baking powder, one and one-half cups flour, one teaspoonful of lemon extract.

FROSTING.

Five tablespoonfuls confectioners' sugar, yolks of two eggs, vanilla. MRS. SAVAGE.

HARRISON CAKE.

Five eggs, two cups butter, two cups brown sugar, one-half cup molasses, two pounds of raisins chopped, five cups flour, one-half teaspoon salt, one teaspoon clove, one nutmeg, one cup milk, one teaspoon soda. Will keep all summer or winter if you don't eat it; good too. Bake in a slow oven two hours. E. L. KELLOGG.

APPLE CREAM CAKE.

One egg and yolk of another, one cup sugar, one-half cup milk, one tablespoon of butter, one teaspoon cream tartar, one-half teaspoon soda, two cups flour. Bake in three tins.

CREAM FOR FILLING.

One grated sour apple, white of one egg, one cup powdered sugar, beat fifteen minutes and flavor to taste. Spread this between and on top. MRS. E. W. HASKELL.

MOCK ELECTION CAKE.

One and one-fourth cups sugar, one-third cup butter, one cup sweet milk, three scant cups flour, one teaspoon cream tartar, one-half teaspoon soda, one-half teaspoon cinnamon, a liberal grating of nutmeg, one cup raisins. Bake very slowly. EDITH M. WINCHESTER.

LILY CAKE.

Two eggs, beat well, one cup sugar, one-half cup butter, one-half cup sweet milk, one teaspoon cream tartar, one-half teaspoon soda, one cup flour, one-half cup corn starch. Sift the flour and corn starch together. EVA M. HASKELL.

ROLL JELLY CAKE.

Three eggs, one-half cup sugar, one-half cup flour, one-half teaspoon cream tartar, one-fourth teaspoon soda. Cream the sugar and eggs, sift cream tartar in flour, add soda dissolved in one teaspoon milk. When done take from the tin, spread with jell and roll immediately, and it will not break in rolling.

E. M. FAY.

BREAD CAKE.

One heaping cup of bread dough, one cup of sugar, one-fourth cup of butter, one egg, one-half cup of raisins or more, seeded and chopped, nutmeg, and a very little ground cloves or spice to taste, one-half teaspoonful of soda dissolved in a little hot water. Put together, except the egg, and work until creamy with the hands, beat egg light and add. Bake slowly about forty minutes.

MRS. MARY A. DARLING.

COFFEE CAKE.

Three eggs, one cup sugar, one cup molasses, one cup cold strong coffee, one cup butter, four cups pastry flour, one teaspoonful each of cinnamon, cloves, allspice, and nutmeg, one teaspoon soda sifted in with the flour. This makes two loaves.

JOSEPHINE S. COLBY.

CANARY CAKE.

Whites of three eggs, one-half cup of butter, one-half cup of milk, one cup of sugar, one and one-half cups of flour, one teaspoonful cream tartar, one-half teaspoonful of soda, flavor with vanilla.

FROSTING.

Yolks of three eggs, ten tablespoonfuls of frosting sugar, one-half teaspoonful vanilla.

MRS. E. G. HARLOW.

BUTTERCUP CAKE.

Cream three-fourths of a cup of butter, one and one-half cups of sugar, add the well beaten yolks of eight eggs and one whole one. Mix two cups of flour, one and one-half teaspoonfuls of

baking powder, add to the other mixture alternately, one-half cup milk. Flavor with lemon or orange.

YELLOW FROSTING.

Beat the yolk of one egg, one tablespoonful of orange juice, add confectioners' sugar until stiff enough to spread. Flavor with vanilla.

MRS. GEO. LESURE.

CORN STARCH CAKE.

The whites of three eggs, one-half cup of corn starch, one-half cup butter, one-half cup milk, one-half teaspoon cream of tartar, one-fourth teaspoon soda, one cup sugar, one cup flour. Flavor with lemon.

CHOCOLATE FROSTING.

Four tablespoons grated chocolate, four tablespoons milk, one cup sugar. Boil five minutes.

G. F. REED.

CHOCOLATE NUT CAKE.

Light Part.—Beat together until very light, one cup of sugar and one-fourth cup of butter, add six tablespoonfuls of milk, one-half teaspoon vanilla, one heaping teaspoonful baking powder sifted with one and one-fourth cups flour, add the well beaten whites of four eggs. Bake in two layers.

Dark Part.—One-half cup sugar, three ounces butter, and yolks of four eggs beaten together, add one ounce of grated chocolate, one-fourth cup of milk, one teaspoonful baking powder, and one cup of flour. Mix well and bake in one layer.

FILLING.

Three ounces of chocolate melted, add one-half cup cream, two tablespoonfuls butter and one cup sugar; boil until it forms a soft ball when tried in water, then add one cup finely chopped nuts. Spread between the layers, ice with plain or chocolate icing, and decorate with unbroken halves of English walnuts.

MRS. ERNEST STANFORD.

CHRISTMAS PLUM CAKES.

Three eggs, one cup butter, two cups brown sugar, one-half cup milk, one-half cup molasses, one-half pound of raisins, one-half pound currants, two squares of melted chocolate, two tablespoons quince syrup, two tablespoons mixed spices, one-half teaspoonful of soda, one-half teaspoonful of cream tartar, four cups flour. Bake in small tins and sift powdered sugar on the top of each before baking.

K. C. ROBERTSON.

PERKINS' CAKE.

One cup sugar, one cup sour milk, one cup raisins, one-half cup butter, one egg, two cups flour, one teaspoonful soda, one tablespoonful molasses, spice to taste. This is a very nice cake to steam and serve with a hot sauce for a pudding.

MRS. W. L. DAVIS.

LIGHT FRUIT CAKE.

Four eggs, two cupfuls sugar, one of butter, beat until light; three cupfuls sifted flour, one and one-half teaspoonfuls baking powder, one pound seeded raisins, one pound currants, one-half pound citron, one-half cupful milk. This will make two loaves.

MRS. C. H. FAIRFIELD.

CARAMEL CAKE.

One cup of sugar, one-half cup of butter, two eggs, one-half cup of milk, one and one-half cups of flour, one-half teaspoonful cream of tartar, one-fourth teaspoon soda, dissolve soda in milk. Mix cream of tartar with flour, use Haxall flour, and if one and one-half cups doesn't make it stiff enough add more. Bake slow.

CARAMEL.

One cup of sugar, two-thirds cup of milk, butter one-half size of an egg, boil fifteen minutes (or until it hairs), and then beat it until cold. If it curdles it will beat out all right, flavor with vanilla when cold.

MARY E. POOLE.

CHRISTOPHER CAKE.

One cup brown sugar, one-fourth cup molasses, one-half cup butter, two eggs, two cups flour, one-half pound raisins, one-fourth pound currants, one fourth pound citron, one-half tea-

spoon soda, one nutmeg, one teaspoon cinnamon, one-half teaspoon cloves. Beat butter, sugar and eggs until very light, add one-half of the flour, stirring well, then sugar, raisins and currants, and remainder of flour, add citron as it is put in baking tin. This improves with age.

MRS. C. J. GEORGE.

POUND CAKES.

Cream one-fourth pound butter and one cup sugar, add four eggs, separately beating in one at a time, one and one-half cups flour and one-half teaspoonful baking powder. Bake in small tins like brownies.

H. K.

FRUIT CAKE.

Two and one-half cups sugar, one cup molasses, one and one-half cups butter, five cups flour, seven eggs, two pounds currants, one pound raisins, one-half pound citron, one teaspoonful each kind spice. Bake three hours in slow oven. This will make three large loaves.

MRS. H. W. KEYES.

FRUIT CAKE.

Two eggs, one and one-half cups sugar, one cup butter, three-fourths cup sweet milk, two and one-half cups flour, one-fourth teaspoon soda, one cup chopped raisins, one-fourth pound currants, two tablespoonfuls boiled cider, one nutmeg, clove and cinnamon.

MRS. E. H. FLETCHER.

FRUIT CAKE.

One cup sour milk, one cup sugar, two cups flour, two-thirds cup raisins chopped fine, one-third cup butter, two-thirds teaspoon soda, one teaspoon cassia, one teaspoon cloves.

MRS. J. B. PORTER.

WHIPPED CREAM LAYER CAKE.

One-half cup butter, one cup sugar, one and one-half cups flour, three eggs, three tablespoonfuls of milk, two teaspoonfuls baking powder, flavor to taste. Whip one-half pint thick sweet cream, sweeten and flavor to taste, put between and on top the cakes. Sliced bananas or shredded cocoanut added to the cream is delicious.

CORDELIA DICKENSON.

FIG LAYER CAKE.

One cup sugar, three even tablespoons butter, one egg and the yolks of two, two-thirds cup milk, two cups flour, one teaspoon soda, two teaspoons of cream tartar, bake in three layers.

FIG PASTE.

One cup of sugar, one-fourth cup water, boil till thick. Beat the white of one egg to thick froth, chop eight figs very fine, take sugar from stove, cool five minutes, add the white of one egg, beat five minutes, add the figs, spread between and on top. MRS. SAVAGE.

FEATHER CAKE WITH SOUR CREAM FILLING.

One-fourth cup butter, two eggs, one cup sugar, one-half cup milk, one and one-half cups flour, teaspoonful baking powder, one-half cup nut meats chopped fine, flavor with vanilla.

FILLING.

One pint sour cream, one full cup light brown sugar, simmer twenty minutes, when cool add one cup nut meats, chopped, vanilla. This may be baked in layers or in a sheet.

MAUD SHERMAN.

CREAM FRUIT CAKE.

Four cups flour, five eggs, one cup of cream, three cups sugar, one cup of butter, one-half pound citron, one pound currants, one and one-half pounds raisins, one small teaspoon soda, cinnamon, nutmeg and cloves. This makes two large loaves.

H. G.

CHOCOLATE CAKE.

One cup sugar, one-half cup soft butter, one-half cup milk, one and two-thirds cups flour, two eggs, one teaspoon cream tartar, one-half teaspoon soda, flavor.

FROSTING.

One cup sugar and five tablespoons milk, boil three and one-half minutes, stir till cool and spread on cake. Melt chocolate and spread on top. Flavor with vanilla. MRS. BLISS.

CHOCOLATE CAKE.

One and one-half cups of sugar and one-half cup of butter beaten to a cream, then add three well beaten eggs, one-half cup of milk, two cups of flour, one teaspoonful cream tartar, one-half teaspoonful soda. Sift the flour, cream tartar and soda together four times. Take eight tablespoonfuls of grated chocolate, three tablespoonfuls sugar, two tablespoonfuls milk, and dissolve this in a bowl set in a dish of hot water. Add this mixture to the cake before adding the flour, and then beat all together.

MISS L. A. BARKER.

Use Baker's Chocolate,

CHOCOLATE CAKE.

One cup of butter, two cups sugar, one cup sweet milk, three and one-half cups sifted flour, one teaspoonful of cream of tartar, sifted in the flour, one-half teaspoonful soda, dissolved in a very little hot water, the whites of four eggs well beaten, and the yolks of six. Make a frosting of the whites of two eggs, one and one-half cups of powdered sugar, six tablespoonfuls of 'Baker's' chocolate grated. One teaspoon vanilla.

MRS. C. J. GEORGE.

BLACK CHOCOLATE CAKE.

One egg and yolks of two more, one-fourth cake Baker's chocolate, or four teaspoonfuls of cocoa, one-half teaspoon soda, boiling water poured on it, one-half cup thick sour milk, one cup sugar, one-half cup butter, one cup flour. Melt chocolate over kettle, and stir with butter and sugar.

HARLOW.

BLACKBERRY CAKE.

Three eggs, one cup of sugar, one cup of butter, one and one-half cups flour, one cup of blackberry jam, one teaspoonful baking powder, one teaspoonful cinnamon, one nutmeg. Stir well and bake in layers, put icing between.

MRS. S. COOK.

ONE EGG CAKE.

One egg, one cup of butter, one and one-half cups sugar, one cup of sweet milk, three cups flour, two teaspoonfuls cream tartar, one cup of raisins chopped fine. Flavor.

MRS. F. J. BENNETT.

ONE EGG CAKE.

One cup sugar, one egg, one heaping tablespoon butter, one and one-half cups flour, and a bit of salt, one heaping teaspoon baking powder. Put sugar, egg, butter, salt and vanilla in a bowl and stir with a spoon till a foamy cream, then add flour and baking powder, which has been twice sifted, and the last thing the milk, give the whole a thorough beating and bake in a quick oven. I use this as the foundation for a variety of cakes by stirring in chopped raisins, nuts, chocolate, cocoanut; also for any kind of layer cake.

Mrs. C. P. W.

BOILED FROSTING.

To one cup of sugar add four tablespoons cold water, boil five minutes, add the white of one egg beaten to a stiff froth, remove from the fire, stir and beat constantly for a few minutes till it is nearly cool, flavor with vanilla. Have ready two squares of chocolate melted in a saucer over the tea kettle, spread chocolate on bottom of each layer cake, then a layer of the white frosting on top of the chocolate, on one of the cakes, turning the other cake on top of this, thus bringing the white between two chocolates for a filling between the two cakes, put rest of white frosting on top. If boiled frosting gets too hard, thin with a drop or two of hot water; it should be smooth and just right to spread evenly. I use my one egg cake for this.

Mrs. C. P. W.

WALNUT CAKE.

Half cup butter, one cup sugar, half cup milk, two eggs, one teaspoon cream tartar, half teaspoon soda, two cups flour, one cup chopped nuts, one cup chopped raisins.

ELLA M. GOODNOW.

WALNUT CAKE.

Whites of four eggs beaten to a froth, one and one-half cups of sugar, one-half cup of butter, one-half cup of sweet milk, two cups of flour in which mix one-half teaspoonful cream tartar and one-fourth teaspoonful soda, then sift this four times before adding to the cake. The last thing add one cup of walnut meats, broken not chopped.

MISS CASSIE E. BARKER.

Use Baker's Extracts.

DELICIOUS CAKE.

Two cups of white sugar, one cup of butter, one cup of milk, three eggs, half teaspoonful of soda, one teaspoonful of cream tartar, three cups of flour. Beat butter and sugar together, add the yolks of the eggs, then the beaten whites, dissolve the soda in milk, rub the cream tartar in flour and add last.

MARTHA RUSSELL.

HARLEQUIN CAKE.

One cup butter, two cups sugar, three eggs, one cup milk, three cups pastry flour, one teaspoonful cream tartar, one-half teaspoonful soda. Bake in two sheets, putting chocolate with half the mixture and strawberry coloring with the remainder. Frost with white frosting.

ANNIE L. BAILEY.

PLAIN CAKE.

One-fourth cupful of butter, one egg, one cupful of flour, one-half cupful of sugar, one-fourth cupful of milk, small teaspoon baking powder.

JENNIE F. JOHNSON.

PORK CAKE.

One pound fat pork chopped fine, one and one-half cups sugar, one and one-half cups molasses, four eggs, one pound of raisins, one pound currants, one-half pound citron, one cup sweet milk, two teaspoons soda, two teaspoons cinnamon, two teaspoons cloves, one teaspoon mace. This makes two loaves.

S. E. EVELETH.

CHOCOLATE MARBLED CAKE.

One-half cup butter and one cup sugar beaten to a cream, one-half cup sweet milk, one and one-half cups flour, one-half teaspoonful soda, one teaspoonful cream tartar, whites of three eggs added last. Take one cup of the mixture and add three tablespoonfuls of grated chocolate wet with milk, and flavor with vanilla. Put a layer of the white batter in a cake pan, drop the chocolate batter with a spoon in spots, pour over the remaining white batter and bake. Ice with chocolate icing.

MRS. T. C. HALLADAY.

PORK CAKE.

Pour one cup of boiling water on one cup finely chopped salt pork, add one cup of molasses, one cup raisins, and as much citron as you like; one-half cup of sugar, one teaspoonful soda dissolved in the molasses, one-half teaspoon all kinds spice, four cups pastry flour. This makes two good sized loaves and is very nice.

MRS. KATE CONE.

DARK CAKE.

One and one-half cups of sugar, one cup of milk, two-thirds cup butter, one and one-half cups of raisins, two eggs, three cups of flour, one teaspoon soda, two of cream tartar, one-fourth teaspoon of cinnamon, one-fourth teaspoon nutmeg, one-fourth teaspoon cloves.

MRS. E. E. FRYE.

MARBLE CAKE.

Whites of two eggs, one-half cup of white sugar, one-fourth cup of butter, one-fourth cup of sour cream, one-half teaspoonful of cream tartar, one-fourth teaspoonful of soda, one and one-fourth cups of flour.

Dark Part.—Yolks of two eggs, one-half cup brown sugar, one-fourth cup of butter, one-half cup of sour cream, one-half cup of molasses, one-half teaspoon soda, one-half teaspoon of cloves, allspice and cinnamon, one and one-half cups of flour.

MRS. M. J. STODDARD.

BOILED CIDER MARBLE CAKE.

One cup butter, two cups sugar, three cups flour, four eggs, one-half cup milk, one teaspoonful cream tartar, one-half teaspoonful soda. For the dark part take out one-half and add one-half cup molasses, one-third cup boiled cider, all kinds of spice and a little more flour.

A. L. G.

CHEAP MARBLE CAKE.

One cup sugar, half cup butter, two eggs, the yolks and whites beaten separately, half cup of milk, one cup and a half of flour, and one and a half teaspoons baking powder. I save out the white of one egg to frost. I take one-half of the above mixture and put in dark spice instead of making two separate mixtures.

MRS. E. H. BURDETTE.

WEDDING CAKE.

One pound sugar, one pound flour, two pounds raisins, one pound citron, twelve eggs, one cup molasses, one pound butter, two pounds currants, one teaspoon soda, all kinds of spice. Bake three or four hours. This makes three loaves.

S. E. EVELETH.

Use Worcester Salt.

HOT MILK SPONGE CAKE.

Two eggs beaten lightly, one cup sugar, one teaspoon cream of tartar, one-half teaspoon soda, one and one-half cups flour, a little salt, flavoring, and add gradually one-half cup of hot milk.

MRS. G. W. SCOTT.

VELVET SPONGE CAKE.

One cup of flour, one cup of sugar, one-half (scant) cup of hot water, one teaspoonful baking powder, one teaspoonful lemon, two eggs.

MRS. J. B. PORTER.

CREAM SPONGE CAKE.

Two eggs, one cup sugar, one-half cup sweet cream, one cup flour, a little nutmeg, one teaspoon cream tartar, one-half teaspoon soda.

MRS. E. E. STRATTON.

SPONGE CAKE.

Three eggs, one cup sugar, one and one-half cups flour, two tablespoonfuls of cold water, one teaspoonful of cream tartar, one-half teaspoonful soda. Put all together and stir five minutes.

A. M. D.

LAYER CAKE.

Yolks of two eggs, one-half cup sugar, one-half cup molasses, one-half cup sour milk, one teaspoon soda, one and one-half cups of flour, one-half teaspoonful of different spices. Bake in round tins, and put together with the whites of the eggs and sugar, putting inside and on top. Very nice.

MRS. H. E. LAKE.

DRIED APPLE CAKE.

One cup dried apple soaked over night, chopped and simmered in one cup molasses, one-half cup sugar, one egg, one-half cup butter, one-half cup of sour milk, one teaspoonful of soda, one of clove, cinnamon and nutmeg, two and one-half cups of flour.

A. E. D.

FRUIT CAKE.

Fourteen ounces of butter, one and one-fourth pounds of flour, one pound of currants, two cups of sugar, one cup of molasses, one glass of brandy, five eggs, one-half pound citron, nutmeg and clove.

FROSTING FOR CAKE.

Whites of three eggs, three tablespoons brown sugar, one teaspoon each cinnamon and clove, spread on cake and put in oven and brown.

HARRIETT FREEMAN.

LIGHT CAKE.

One cup of sugar, two eggs, one-half cup butter, one and one-half cups of flour, heaping teaspoonful of baking powder.

S. A. SPAULDING.

Use Baker's Chocolate and Cocoa.

ROSE LEAF CAKE.

One scant half cup butter, one-half cup white sugar and one-half cup red sugar, cream together, add two eggs and beat till red sugar is all dissolved, no matter how long it takes; sift one teaspoon cream tartar in one and one-half cups flour, dissolve one-half teaspoon soda in one-half cup milk, mix all together, flavor with extract of rose. This quantity is right to bake in a cake tin four and one-half by twelve inches. When done, remove from tin and frost with white frosting, flavored with vanilla. When that is set frost again with chocolate frosting.

LAURA E. MASON.

Use Baker's Chocolate and Extracts.

In making frosting for cakes never beat the egg before adding the sugar; just stir confectioners' or powdered sugar into the egg until it is the right consistency to spread. L. E. M.

HAPPY THOUGHT CAKE.

Place a piece of fruit cake in the center of the baking tin, leaving space all around, then make a white cake as follows and pour over it. Whites of three eggs beaten stiff, one cup of sugar, one teaspoonful of cream tartar, beat well, one-half cup of butter, one-half cup of milk, with one-half teaspoonful of soda, one and one-half cups of flour, beat hard, flavor to taste.

MARY E. SARGENT.

NUT FILLING.

One cup sour cream, one and one-half cups sugar, one cup chopped walnut meats. Put together and boil fifteen minutes. Then stir till cold, and flavor with vanilla. SISTER.

MAPLE CREAM FILLING.

One-half cup white sugar, one cup maple sugar, and a little cold water. Boil till it hairs from the spoon. Add one-half cup each of butter and sweet cream, boil ten minutes, and stir till cool. MARTHA RUSSELL.

CREAM FROSTING.

Two tablespoonfuls of sweet cream, thicken with powdered sugar till it will spread with a knife. Add flavoring if desirable. M. J. S.

RAISIN FILLING.

Raisin filling for layer cake: whites of three eggs beaten to a stiff froth, sweeten to suit, add one cup chopped and seeded raisins, juice and grated rind of a lemon. PEGGY.

PREPARED ORANGE.

Grate two large apples; add the juice and grated rind of one large orange, one and one-half cups sugar. Boil together fifteen minutes. When cool, spread. B.

ORANGE FILLING.

The white of one egg beaten stiff, grated rind and juice of one orange, and powdered sugar to make it stiff enough to spread. G.

MAPLE SUGAR FROSTING.

One cup maple sugar, white of one egg. Boil the sugar till it will thread. Beat the egg till stiff, and pour the boiling sugar on in a fine stream and stir till it thickens and is smooth, then put on the cake.

ABBIE L. DICKINSON.

FIG FILLING FOR CAKE.

Six figs and one-half cup stoned raisins chopped fine; add one-half cup sugar, one-third cup water, juice of one lemon. Simmer three minutes. After taking from the stove, add two bananas sliced thin, and spread.

MRS. G. F. LITTLE.

COCOANUT ICING.

One and one-half cups sugar, one teaspoonful corn starch mix in a little water; whites of two eggs without beating, eight tablespoonfuls of grated cocoanut; boil in a vessel over water. Cool a little before using.

K. C. R.

SCRIPTURE CAKE.

1 cup Judges 5 : 25. 1 cup Exodus 3 : 8.
 2 cups Jeremiah 6 : 20. 5 from Isaiah 10 : 14.
 3½ cups 1 Kings 4 : 22. a little Leviticus 2 : 13.
 3 cups 1 Samuel 30 : 12. a large spoonful of
 1 cup Genesis 43 : 11. Genesis 24 : 20.
 to taste, 1 Kings, 10 : 2.

Follow Solomon's advice for making a good boy (first clause Proverbs 23 : 14), and you will have a good cake.

F. S.

SANDWICHES.

"Life is a sandwich; many joys, with some sorrows between."

MEAT SANDWICHES.

An appetizing filling may be made of any kind of cooked meat, chopped very fine and seasoned with plenty of butter, salt, etc., and moistened with good stock or water in which is dissolved a little beef extract, or it may be moistened to a consistency to spread well with mayonaisse or cream salad dressing. An agreeable variety may be obtained by using white, graham, entire wheat, or brown bread. Whichever is used, it should not be less than a day old, as new bread will not cut well. All bread should be buttered on the loaf and cut *thin*, as an over-thick sandwich is an abomination. All edges should be neatly trimmed, and if wanted to look extra nice, cut in triangles, rounds, or with fancy shaped cutters that can be bought for the purpose.

Ditto.

HOT CHEESE SANDWICHES.

Slice the bread very thin, and cut round with a large biscuit cutter. Put a thick layer of grated cheese between the two forms, sprinkle with salt and a mere dash of cayenne pepper, and press the rounds well together. Fry a delicate brown on each side in equal parts of hot lard and butter, and serve hot.

ANNIE L. BAILEY.

EGG SANDWICHES.

Chop the whites of hard-boiled eggs very fine, mash the yolks and mix with melted butter, salt and pepper; if not smooth enough add a little thick cream, spread the paste on slices of fresh white bread.

M.

HAM SANDWICHES.

Make a dressing of half a cup of cream, one tablespoonful of mixed mustard, one of melted butter, a little red and white pepper, a pinch of salt and the yolk of an egg. Rub the butter to a cream and mix with the other ingredients thoroughly. Stir in as much chopped ham as will make it consistent, and then spread between three slices of bread from which the crusts have been trimmed. E.

SANDWICHES.

Cut good home made bread into thin, even slices, which should be buttered on one side, then cut cold boiled tongue or ham into very thin slices, and place evenly over one slice of bread, placing another slice on the meat. Some like the meat thinly spread with mustard, prepared as for the table. S.

RAISIN SANDWICH.

A sandwich that is excellent with iced tea or lemonade is made with a raisin filling. Remove the seeds from halved raisins and lay the raisins closely together upon very thin slices of buttered bread. Sandwiches of brown bread, with a filling of finely minced cheese, to which has been added a little mustard, are delightful. Q.

PEANUT SANDWICHES.

Butter white bread very thinly, then spread with finely chopped peanuts, season with a little boiled salad dressing; cut in fancy shapes. Crackers instead of bread are very nice. M. E. S.

Use Worcester Salt.

WALNUT SANDWICHES.

There is no end to the variety of sandwiches with which walnuts may be combined. A plain bread and butter sandwich, with finely chopped walnuts between, and just a suspicion of salt sprinkled over, is one. The same with the addition of a crisp lettuce leaf and a teaspoonful of mayonnaise dressing is still better. A chicken sandwich sprinkled with chopped walnuts acquires a new and pleasant flavor. S. E. M.

IMPERIAL SANDWICHES.

Lightly butter graham wafers, spread with a thin layer of grated cheese moistened with cream salad dressing, cover with a wafer, be careful that the edges are nice and even.

DITTO.

SARDINE SANDWICHES.

Chop sardines, ham and a few pickles quite fine, add a little catsup, salt, pepper, mustard and vinegar, spread between bread that has been nicely buttered, and cut crosswise.

A. A. S.

PEANUT BUTTER SANDWICHES.

Take thin slices of bread or round salteens and spread with peanut butter, and fold together.

PEANUT BUTTER.

Yolks of six hard boiled eggs, one tablespoon of sugar, butter size of a butternut, and one-half pint of blanched peanuts pounded fine and stirred in, a bit of salt, and a bit of vinegar or oil if not quite thin enough, or more butter. E.

BREAD SANDWICH.

Cut bread thin and free from crust and spread with dressing made from two eggs beaten light, one-half teaspoon of mustard, one-fourth teaspoon pepper, piece of butter size of egg, one-half cup of vinegar. When all well mixed place in hot water and cook till thick enough to spread when cold, and you can use any flavor you wish, and use water instead of vinegar; nuts or dried fruits are good pounded and mixed in. E.

EGG SANDWICHES.

Cut bread very thin and cut off all crusts, spread with yolks of three or four hard boiled eggs, salt and pepper to taste, butter size of butternut, mix thoroughly, and thin so to spread with vinegar, if vinegar not to taste, use oil or water. E. E. W.

CHEESE SANDWICHES

Cut thin slices of bread and spread with cream cheese. Round salteens spread with cream cheese and folded together. Ginger snaps made the same way are fine. W.

CANDY.

“Sweets to the sweet.”

MOLASSES CANDY.

Two cups molasses, one cup sugar, one tablespoon vinegar, boil ten minutes, stirring all the time, add butter size of walnut, and one-fourth teaspoon saleratus.

REBEKAH.

MAPLE CREAM CANDY.

One-half pint cream, one-half pound maple sugar, one cupful chopped nuts. Grate the maple sugar and mix with the cream. Boil, stirring constantly, until it forms a soft ball when dropped in cold water. Pour over the nuts, and when cool cut in squares.

CLARIBEL BALDWIN.

MAPLE SUGAR CANDY.

One cup granulated sugar, one and one-half cups maple sugar or syrup, butter size of walnut. Cook until it hardens.

MRS. FREDERICK PEARSON.

STUFFED DATES.

Remove stones from dates, insert salted peanuts or almonds, roll in fine granulated sugar.

STELLA KNAPP.

STUFFED DATES.

The white of one egg, one tablespoonful cold water, stir in confectioners' sugar until stiff enough to handle, remove the stones from nice dates, fill the cavity with the mixture, roll in fine granulated sugar. A pleasing variety may be obtained by dividing the mixture, coloring one part pink and flavoring with rose, one part lavender, flavored with violet, a part green, with flavoring of lime or peach, using vanilla for the plain cream. The colorings and flavors are easily obtainable from any first class grocer.

MRS. W. E. MASON.

BUTTERNUT CANDY.

Three cups brown sugar, one-half cup milk, butter the size of a walnut, cook until it threads, (slowly, as it burns easily.) When done add one cup chopped butternut meats, one teaspoonful vanilla, pour on plate and when cool cut in squares.

MRS. T. C. HALLADAY.

CANDY STRAWBERRIES.

White of one egg, one tablespoonful water, make thick enough to handle with confectioners' sugar, mould in shape of strawberries and roll in red sugar.

L. E. M.

ICE CREAM CANDY.

Two cups sugar, one-half cup water, small piece of butter. Cook without stirring until brittle in water. Cool, add flavoring while pulling.

OLD-FASHIONED MOLASSES CANDY.

To one cup of molasses add one-half cup of sugar and piece of butter. Cook until brittle in water. Add small amount of soda. Put in buttered tins and pull when cooled.

HARLOW.

HOME-MADE PEPPERMINTS.

Two cups granulated sugar, one-quarter cup water. When it comes to a boil add two teaspoonfuls of corn starch dissolved in a little water. Boil five to eight minutes, then take from stove and add six or eight drops of peppermint oil, cream a few minutes then drop on well buttered pans. The same receipt can be used with any flavoring.

ETTA L. HALL.

PLOUGHED FIELD.

Two cups of brown sugar, one cup of white sugar, one cup of milk. Boil until nearly done, then put in one and one-half squares of "Baker's" chocolate, butter size of an egg. Boil until it hardens a little in water. Take off and stir until hard. Pour into buttered pans and cut in squares.

MRS. SAVAGE.

SUGAR CANDY.

Two cups white sugar, one-half cup water, one-fourth teaspoon cream of tartar. Do not stir, and boil until crisp in water. Flavor while stretching.
STELLA KNAPP.

CARAMELS, CHOCOLATE.

One-half cup molasses, one cup sugar, one-half cup milk, one-half teaspoon flour, small piece butter, one-fourth pound chocolate. Boil until hard, turn into pan, mark in squares before it becomes hard.
K. C. ROBERTSON.

CHOCOLATE FUDGE.

Two cups of sugar, one-half cup milk, one square of chocolate, or a heaping teaspoonful of cocoa may be substituted, a piece of butter the size of a walnut. Boil nine minutes, add vanilla and beat until creamy, and pour into buttered tin.

FRENCH FUDGE.

One pound of brown sugar, one-half pound English walnuts, one-fourth cup milk, butter size of an egg. Boil ten minutes, add chopped walnuts and beat.
HELEN I. BABBITT.

PEANUT CANDY.

One and one-half cups molasses, three-fourths cup sugar, one big spoonful vinegar, a piece of butter. Boil until brittle, then put in peanuts and a heaping teaspoonful of soda, and pour into buttered tins.
MRS. F. R. GEROULD.

PEANUT CARAMELS.

Boil together one cup molasses, one cup sugar, one-half cup butter, one-half cup milk, stirring constantly to prevent burning. When the candy is brittle in cold water pour into a well greased tin, containing one cup of prepared peanuts. They should be roasted and the skins rubbed off.
R.

POPCORN CANDY.

One cup white sugar, half cup water, one tablespoon of butter. Cook until ready to candy, then stir in two quarts of popcorn. Mould into balls, or pour into pan and mark off in bars.
R.

TAFFY.

Two cups brown sugar, one cup molasses, two tablespoons vinegar, butter the size of an egg. Boil until it strings, pour into buttered plates. pull when cool.

WALNUT CANDY.

Two cups of brown sugar, one-half cup of cream or milk, with butter in it, one cup of walnuts. Boil fifteen minutes. Add one-half teaspoon of vanilla, stir until it grains.

MRS. G. W. SARGENT.

SALTED PEANUTS.

Take the raw nuts and remove the shell and brown inner covering. Melt a tablespoonful of good butter in an agateware pan, or pie plate. The nuts should just cover the bottom of the plate. Sprinkle with salt and place in a moderate oven. Watch carefully, stirring the nuts from time to time, so that all parts of them will come in contact with the butter and salt. When lightly browned and crisped on the outside they are done. The nuts should be prepared as they are needed, as they soon spoil and soften if kept on hand.

Dot.

STUFFED FIGS.

Get large, plump, preserved figs. Split in two with a sharp knife. Have walnuts, almonds, Brazil nuts, shellbark hazelnuts, or any preferred variety, chopped fine. Two or three different kinds can be used together if preferred. Lay half a teaspoonful on the meaty side of the half fig. Fold the fig over the nuts and roll in powdered sugar.

Dot.

SALTED ALMONDS.

Prepared in the same way as salted peanuts, the almonds being first blanched by pouring boiling water on them, when the brown skins will easily slip off.

Dot.



PICKLES, JELLIES AND PRESERVES.

"Pickles and spice and everything nice."

CURRANT JELLY.

Mash the currants well with a potato masher, then strain carefully through a fine cloth, measure the juice into pints and put on the fire in a preserving kettle to boil, have granulated sugar weighed allowing one pint or pound of sugar to every pint of currant juice, let the juice boil hard ten minutes, carefully removing all the scum, then remove from the fire and stir the sugar in carefully until it is all dissolved, put in glasses, next day cover with paper wet with brandy or whiskey.

MRS. B. EDWARDS.

PIEPLANT JELLY.

The best jelly makers frequently fail in the attempt to make pieplant jelly. In May or June the juice refuses to thicken. The latter part of August is a more favorable time for making this jelly. There is less of the acid liquid than in spring, and of denser character. It is a loss of time to peel the stalks for jelly. Cut them in small pieces, and allow a cup of water to two pounds of pieplant; cook until in shreds, strain through a jelly bag and measure the juice. Cook the juice fifteen minutes, then add an equal quantity of sugar, previously measured, and simmer until the jellifying point is reached. A spoonful dropped in a cold saucer will harden a little when boiled long enough.

HELEN BARRITT.

TOMATO JELLY.

To five pounds of tomatoes: two and one-half pounds of sugar, one tablespoon cinnamon, one tablespoon whole cloves, boil all together one-half hour, then add one tumbler vinegar and boil up once more.

ADDIE J. EATON.

FOR CANNING SWEET CORN.

Select the corn before it gets hard. Husk it and put it into a kettle, and boil as you would to eat, then cut it from the cob and heat it again, and put in one cup of salt to twelve cups of corn, let it cook long enough to dissolve the salt, then put into cans. When you want to eat it, freshen it to taste.

MRS. S. S. WHITE.

CANNED CORN AND STRING BEANS.

Prepare string beans as for cooking, pack in glass jars, pour cold water over them until the jar is full, put on rubber, set can on straw or hay in wash boiler, fill partly with cold water, heat slowly, boil for three hours. Corn may be put up in the same way, cutting from cob and pack as hard as possible, and proceed as before.

IDA DERBY.

CANNED PEACHES.

Make a syrup of five cups of sugar to three pints of water, boil and skim. Remove the skins from peaches by dropping in hot water. Cook the peaches in syrup till easily pierced with a fork, then fill can, not too full, and cover with syrup, being careful not to cook too soft. Pears are done the same way, only more sugar. Plums, skin, and same as peaches, only more sugar.

E. E. W.

CANNED PINEAPPLE.

Pare the pineapple and remove the eyes, shred with a fork, rejecting the core, weigh, and to every pound of fruit allow half a pound of sugar, put all together in the kettle, bring quickly to a boil and remove at once. Put into jars and seal.

EMMA E. BISSELL.

GRAPE PRESERVE.

Separate the pulp from the skins, put the pulp on the stove with enough water to keep them from burning, cook until soft enough to pass through a sieve, then put the skins on the stove, sweeten to your taste, and cook twenty minutes, add the sifted pulp and cook five minutes.

ADDIE DICKINSON.

GRAPE PRESERVE.

Pick over and wash the grapes. Slip the pulp from the skins, cook the skins in water to cover, in one kettle, and the pulp in its own juice in another, until soft and free from seeds. Then rub the pulp through a sieve, and when the skins have boiled nearly dry, add them to the pulp. Measure, and allow an equal measure of sugar, cook until the skins are soft and seal.

EMMA BISSELL.

QUINCE HONEY.

Three pounds white sugar and one pint water, boil till thick, grate three quinces with the skins on and add to the syrup, boil fifteen minutes.

MRS. FAIRFIELD.

GREEN TOMATO PRESERVE.

To one pound of fruit use three-fourths pound of sugar. allow one lemon to two pounds of fruit. Put the sugar on with just water enough to melt it. add the tomato and lemon, cook gently until the tomato is tender and transparent. Cut the tomatoes in quarters. This will keep without sealing.

EMMA E. BISSELL.

SPICED TOMATO.

To five pounds ripe tomatoes, two and one-half pounds of sugar, one tablespoonful ground cinnamon, one tablespoonful whole cloves. After these are added, put on the stove, when it begins to boil let it boil twenty minutes, then add two-thirds of a tumbler of vinegar and scald it.

K. C. ROBERTSON.

GRAPE CATSUP.

Five pounds grapes, boil and press through a colander, two and one-half cups sugar, one pint vinegar, one tablespoon each cinnamon, cloves, allspice, and one-half teaspoonful cayenne pepper, one-half teaspoon salt. Boil until rather thick.

E. L. K.

JERSEY PICKLE.

Five pounds of ripe tomatoes, three pounds of sugar, one pint of vinegar, one-half ounce of whole cloves, one large stick of cinnamon. Cook a long time until very thick.

Mrs. H. E. LAKE.

GINGER PEARS.

Eight pounds of hard pears, peel, cut in quarters or eights, six pounds of brown sugar, one-fourth pound of ginger root, four lemons, rind and juice. Take thin rind of lemon and the ginger root tie in a bag, boil in two quarts of water until highly flavored, then add sugar, when boiling add the pears and lemon juice, let whole simmer three or four hours. When done, remove the bag.

MRS. E. F. DEAN.

PICKLED PEARS OR PEACHES.

Seven pounds of fruit, three pounds of sugar, one pint of vinegar. Cook the fruit a few at a time, in clear water until easily pierced with a broom corn, then add sugar and vinegar, and boil till the syrup is clear. Heat the syrup and pour over the fruit for three days. For spices, use cloves and cinnamon, putting cloves into the fruit.

HATTIE SPENCER.

PICKLED BLACKBERRIES.

Seven pounds berries, three pounds sugar, one pint vinegar, one tablespoon each of cinnamon, allspice and cloves. Put the sugar and vinegar together, and when dissolved put in the berries, let simmer slowly, when the berries begin to harden take them out, then boil the juice fifteen minutes, stir in the berries and can.

E. M. FAY.

SWEET PICKLE BLACKBERRIES.

Five quarts berries, three pints vinegar, one quart brown sugar, one pint molasses, one tablespoon mustard, one tablespoon clove, one tablespoon allspice, one tablespoon cinnamon, one and one-half teaspoons black pepper. Tie spices in thin cloth. Heat spices in vinegar, then put in berries, cook fifteen minutes.

MRS. BRIDGE.

Use Grand Union Spices.

FINE CHILI SAUCE.

Eighteen large ripe tomatoes, three small green peppers, chop fine, one pint vinegar, three pounds sugar, one teaspoon of all kinds spice, one teaspoon of salt, and boil till tender.

CHILI SAUCE.

Nine large ripe tomatoes, three cups of vinegar, two onions, one pepper, two tablespoons of sugar, two tablespoons of salt, clove, cinnamon, allspice and mustard one teaspoon each. Chop the pepper and onion fine and simmer two hours.

SARAH SHERMAN.

INDIA PICKLE.

Six quarts of cider vinegar, one-half pound of salt, three ounces of root of ginger, two ounces of clove, two ounces of cinnamon, one teaspoonful cayenne pepper, four ounces of white mustard seeds. Mix and boil, when cold, put in a pan with two ounces of flour of mustard, cucumbers to be washed and dried before putting in the vinegar. Mustard flour to be boiled in a little vinegar.

HARLOW.

FRENCH CHOW CHOW.

One quart of button onions, one quart of large cucumbers cut fine, one quart of tomatoes cut fine, one quart of tiny cucumbers, one cauliflower picked apart, six green peppers chopped fine. Cover all with a brine made of one gallon of water and one cup of salt, let stand in this twenty-four hours, then scald (not boil) in the brine and drain. Take two quarts vinegar, six tablespoons ground mustard, one tablespoon tumeric, one cup of flour, one cup of sugar, mix, place on stove, stirring until it thickens and is scalding hot, add the pickles, let them heat through and put in bottles.

MRS. ERNEST STANFORD.

CHOW CHOW.

One quart each of green cucumbers, cabbage, tomatoes, cauliflower and onions, all cut in small pieces, the cabbage should be chopped not very fine, also three green peppers chopped. Put in a weak brine for twelve hours, then scald in the same brine and drain. Take six tablespoons of mustard, one tablespoon of tumeric powder, one cup flour, one quart sugar, two quarts good vinegar. Heat or boil till it thickens, and strain and pour over the above ingredients while hot. Put in ordinary fruit jars.

MRS. SARAH H. WILSON.

CHILI SAUCE.

Eight large ripe tomatoes, four small green peppers, one onion, one tablespoon sugar, one of salt, one and one-half cups vinegar, boil an hour. MRS. SARAH H. WILSON.

PICCALILLI.

One peck of tomatoes chopped at night, stand over night with one cup of salt, in the morning drain off the brine, cover with vinegar, add two cups of sugar, one tablespoonful of cassia and allspice, one teaspoonful of clove, two peppers, cook. MRS. SAVAGE.

PICCALILLI.

Four quarts chopped green tomatoes, one quart chopped green cabbage, five chopped green peppers, four chopped onions, add one cup salt, let stand over night, drain in the morning, add one and one-half cups sugar, two teaspoons clove, one teaspoon allspice, one teaspoon mustard, and one and one-half quarts vinegar. Let this boil a few minutes, can and seal. MRS. A. S. BRUDER.

PICKLE, SWEET.

Six quarts of ripe tomatoes, peeled and sliced, three quarts of sugar, one pint of vinegar. Put in a kettle and cook two hours, spice to taste, allspice, cloves and cinnamon.

JENNIE F. JOHNSON.

PICKLE RELISH.

Wash and slice without paring thirty small cucumbers, also peel and slice four onions, mix together, and cover all with salted water, let stand four hours, drain thoroughly. Pour on to these one quart of vinegar, into which has been put one-half cup of salad oil. Let stand for twenty-four hours, then it is ready to eat. Very nice. M. E. C.

CRANBERRY SAUCE.

Cook one quart cranberries in two and one-half cups water until soft, press through a colander, add two-thirds cup sugar. let boil up once; this makes one pint of sauce.

MRS. SIDNEY BRITTON.

TO PRESERVE BLUEBERRIES FOR PIES.

To eight quarts of berries, add two pounds of rhubarb, after slicing thin put into preserve kettle, set it over a slow fire until cooked soft, then put in the berries and let them come to a boil, stirring them often to mix the berries with the rhubarb. Can while hot, be sure your can is full.

MRS. W. W. GLAZIER.

TOMATO KETCHUP.

Eight quarts of strained tomato, six tablespoonfuls of black pepper, six tablespoonfuls of mustard, one tablespoonful ground cloves, one tablespoonful yellow ginger, one quart of vinegar, one-half cup of brown sugar, one tumbler of brandy. Boil slowly until the quantity is reduced nearly one-half, put in bottle.

MRS. CHARLES O. EATON.

Use Grand Union Spices.

HODGE PODGE.

Four quarts of chopped green tomatoes, one quart of chopped onions, one coffee cup of chopped green peppers, one coffee cup of white mustard seed, one cup of salt. Put the salt on the tomatoes and let stand over night, drain, and add the other ingredients, cover the whole with sharp vinegar.

MRS. CHAS. O. EATON.

SWEET CUCUMBER PICKLE.

Twelve seed cucumbers cut in strips, boil in weak alum water until tender, drain through a colander. Make a pickle of one and one-half pounds of brown sugar, one pint of vinegar, one teaspoonful of ground cloves and cinnamon, tie these in a cloth, simmer five minutes and pour over the cucumbers while hot.

HARRIETTE E. ROWELL.

PICKLED CITRON.

Two citrons, weighing sixteen pounds, seven pounds of brown sugar, one quart of vinegar, one pint of hot water, (use what you boil citron in), three lemons, four ounces of green ginger, two ounces of whole cloves, two ounces of cinnamon. Cut the

citron in small pieces, boil till tender, take out of the water, make your syrup of vinegar and water; cut your lemons and ginger; put your spice in a bag. Cook all in the syrup until the lemons are tender, then put in your citron and boil half an hour.

MRS. JANE TITUS.

SWEET TOMATO PICKLE.

One peck of green tomatoes, six large onions, sliced, sprinkle with one large cup of salt, let stand over night. In the morning drain off, add to the tomatoes two quarts of water, one quart of vinegar, boil fifteen minutes, drain again, add two pounds of brown sugar, two quarts of vinegar, two tablespoonfuls cloves, ginger, mustard and cinnamon, boil fifteen minutes.

HARRIETT E. ROWELL.

LEFT-OVERS.

“Clean up the fragments, let nothing be lost.”

QUENELLES OR MEAT BALLS.

Moisten one cup of finely crumbed bread with three tablespoonfuls of cream or milk, add two tablespoonfuls of melted butter, and as much finely chopped meat as you wish, work in well one beaten egg, and season with salt, pepper and a little onion, if you like it, then flour your hands and make into balls or cakes and fry in butter, or part lard and butter. You can use any cold meat you happen to have.

MRS. L. W. FOSKETT.

MEAT ON TOAST.

Butter some slices of moistened toast, and pour over them minced beef, seasoned with butter, pepper and salt, and cook in a little water. Any odd bits of meat may be used for this.

S.

A NICE LITTLE DISH FROM LEFT-OVERS.

A few cold potatoes sliced and fried, and when nearly browned, drop a broken egg over them, stirring rapidly, and then take from the fire, and when put into a dish slice a whole pickle in round slices over the top, giving it a pretty finish, a nice taste.

ETTA L. HALL.

TO PREPARE COLD MEAT.

Chop the cold meat, add salt, pepper and a little finely chopped onion, fill a dish two-thirds full of the meat, put in a little water and butter, or gravy if you have it, then cover with mashed potatoes, lay bits of butter on the top and bake one-half hour.

MARY E. POOLE.

HAM BALLS.

Take one-half cup bread crumbs, and mix two eggs well beaten, chop fine some bits of cold ham and mix with them. Press into balls or cakes and fry.

A. L. G.

SHEPHERD PIE.

Take what cold beef you have left and one raw onion, chop very fine, half fill your dish with this meat, put in enough of the gravy to moisten well, a little salt and pepper, boil as much potato as you have meat, mash well and season as for mashed potato, and put in your dish on top of the meat, smooth over with a knife and bake till brown. Serve hot. G.

MEAT SHORITCAKE.

Prepare shortcake the same as for fruit. Before making the cake, cut fine or chop cold meat, put in a stewpan with a little good gravy, if you have it, if not, moisten with water, add butter, salt, pepper, make just a little creamy with flour, let this simmer while cake bakes. Split cake and spread between and on top. This is a good way to use a small amount of cold meat. L.

PICKLED BEET.

If beets are left over, slice when cold, and cover with good cider vinegar. They will be ready to eat next day. EBEN.

TO USE ODD PIECES OF BREAD.

Place them in an oven or before the fire, until they become crisp and of a light brown color, then put into a jar. They are far superior to ordinary bread crumbs for frying fish, or anything that requires frying in egg and bread crumbs. RUTH.

SCALLOPED FISH.

Take any cold fish and break into small pieces. Into a well buttered dish put a layer of fine cracker crumbs, then a layer of fish, a little pepper, salt and bits of butter, then more crumbs, and continue till you have the desired quantity. Nearly cover with milk, and bake in a moderate oven. Cover the dish till nearly done, then remove and brown. Serve hot. A.

BEEF BALLS.

Chop cold corned beef or any cold meat quite fine, add some of the liquor the meat was boiled in for a foundation, (flavored by a little chopped onion if you like), season with pepper and salt if the meat used is not salted, add a good piece of butter, one great spoonful flour, stir all over the fire, and while hot, stir in two well beaten eggs, when cold, make into round balls about an inch and a half in diameter. Roll in beaten egg, then in rolled cracker and fry in hot fat.

MRS. WILBUR.

MEAT PATTIES.

Line small patty-pans with good puff paste and bake in a quick oven. Chop remnants of chicken or other meat fine, season with salt and pepper, and beat in a little butter, fill the shells and put them back into the oven till they are slightly browned. A little tomato improves some meats used in this way.

MINNIE WILBUR.

RICE CROQUETTES.

To about two or more cups of cooked rice (left over from another meal), add two eggs, four tablespoons milk, two tablespoons flour. Make in cakes. Fry and eat with syrup. K.

DELICIOUS MINCED BEEF.

Chop fine cold roast meat or bits you have left, season with salt and pepper, moisten with a beaten egg and gravy or water. Put into a buttered dish, press down, cover, and set in a dish of boiling water for an hour or more. Spread a beaten yolk of an egg on top, and strew sifted bread crumbs over. Brown in the oven. Pour a little melted butter over and garnish with slices of lemon.

MRS. E. M. WHITE.

SCALLOPED POTATOES.

Slice cold potatoes in a dish, then add butter, salt and pepper, then potatoes, so on until your dish is full, have butter, salt and pepper last, then pour milk over it and bake two or three hours.

FANCY POTATOES.

Chop equal parts of bread and potatoes, add salt and butter, and one beaten egg, turn in the spider with butter enough to fry, add enough milk to moisten well, fry brown, use about three good sized potatoes.

SISTER S.

SNOW BALLS.

Cold boiled rice. It is well to plan to have some left over. Pare and remove the core, by scooping out at the top, as many tart juicy apples as you desire "snowballs." Fill the cavity with sugar, a tiny pinch of cinnamon or clove, and a bit of butter. Entirely cover with rice, moulding with the hands as you would a real snowball. Tie each one in a pudding cloth wrung out of hot water and sprinkled with flour, put in rapidly boiling water and boil for half an hour, remove cloth, and serve with any sweet sauce.

MRS. GEORGE C. WRIGHT.

COLD MEAT CUTLETS.

Take any cold boiled or roast meat, cut rather thick slices, dip in partly beaten egg, then in a cup of cracker crumbs, which have been seasoned with one-half teaspoonful of salt, one spoonful of pepper, and a tablespoonful of chopped mint, if the meat is lamb, celery with veal, or onion with beef; can be fried either in deep fat or spider.

K. C. R.

BAKED CABBAGE.

Cold boiled cabbage chopped not very fine, put in pudding dish, beat one or two eggs, according to the quantity of cabbage, a little salt, add enough good milk to nearly cover, dot with bits of butter, and bake till the mixture is set. DITTO.

REFRESHING BEVERAGES.

“Except the water boiling be,
Filling the teapot spoils the tea.”

TEA.

Tea must be made strong, hot and fresh to insure goodness. (One teaspoonful of tea to each person is the rule for tea. Have teapot well scalded before putting in tea. Pour on boiling water, let it stand for five minutes on side of stove, serve. Tea should never be boiled as it loses its best and freshest taste by boiling. MRS. C.

COFFEE.

For fifty people use one and one-half pounds of coffee, three eggs, mix well, place in thin cotton bag, pour over it ten quarts of boiling water, be sure the water is boiling, reduce to taste. For less number allow one dessertspoonful to each cup of boiling water. MRS. H. W. HARVEY.

CHOCOLATE.

One and one-half quarts good milk, and one-half pint cream to one-fourth pound of grated chocolate. Let milk and cream come to a scald. After mixing the chocolate with a little cold milk, stir it into the scalding milk, sweeten to taste, let simmer ten or fifteen minutes, stirring frequently, serve with a spoonful of whipped cream on top of each cup. DITTO.

ICED CHOCOLATE.

Put two heaping teaspoonfuls of cocoa in a double boiler and add gradually one pint of warm water, cook and stir about five minutes, then beat thoroughly, and add one-half pint of cream that has been whipped for a moment with an egg beater, set aside to cool. When wanted for use fill a glass one-third full of chipped ice and a little sugar, pour in the chocolate and cap it with whipped cream and serve. FLORENCE G. RUSSELL.

RASPBERRY SHRUB.

Cover berries with vinegar and let stand over night. Drain, and to one pint of juice add one pint of sugar. Boil twenty minutes. MRS. BLISS.

BLACKBERRY SHRUB.

Mash the berries and cover them with vinegar. Let them stand one or two nights, strain, then take a pint of juice to a pint of sugar. Boil five or ten minutes, skimming frequently. When cool, put into bottles made tight.

MARY E. GOWEN.

CIDER WINE.

Use new cider made from sound fruit, leave in barrel three or four days to settle, draw off from above settlings, add to each gallon of cider, juice from one pound of Concord grapes, one and one-half to two and a half pounds of granulated sugar dissolved, work off in keg or jugs, kept full while working. After thoroughly worked, bottle and cork tight.

GEO. W. SARGENT.

HOP BEER.

Buy the pressed hops. Break off a piece about three inches square. Steep in a bag made of cheese cloth. After it has steeped twenty minutes, pour off the liquid, add more hot water and let boil again. Do this several times to get all that is good from the hops. Put in a stone jar. Add enough warm water to make two gallons, and nearly two cups of molasses. When just warm, add one-half a yeast cake (compressed). Let work over night, in the morning skim it and bottle, tying the corks tightly

(dark colored glass bottles are stronger, I find, than white). I steep the hops in the afternoon, let work over night, bottle in the morning. Let set in a warm place until noon, and then keep in a cool place until used, the cooler the better. It will be good to drink the next day after bottling. If it is too bitter to suit your taste, add more warm water before adding the yeast.

SISTER M.

UNFERMENTED GRAPE JUICE.

Take fresh grapes, squeeze the pulp from the skins and place both pulp and skins in a sauce pan and cover with cold water. Cook slowly until soft, strain, and to every quart of juice add one-third cup of sugar. Boil four minutes and then bottle.

FLORENCE G. RUSSELL.

GRAPE AND OTHER WINE.

Nice, ripe, freshly picked and selected tame grapes, twenty pounds. Put them into a stone jar and pour over them six quarts of boiling soft water. When sufficiently cool to allow it, you will squeeze them thoroughly with the hand, after which allow them to stand three days on the pomace, with a cloth over the jar to exclude flies; then squeeze out the juice and add ten pounds of nice crushed sugar, and let it remain a week longer in the jar; then remove the scum, strain carefully and bottle, having a vent until done fermenting. After it is all done fermenting, strain again and bottle tight, set away for age to be improving.

L.

FOR THE SICK ROOM.

GRUEL FOR SICK.

One quart of boiling water, two dessertspoonfuls of Indian meal, one of flour, boil twenty minutes, then strain and add one cup of milk and let come to a boil, add salt.

MRS. JAMES M. CONE.

ORANGEADE.

Slice two oranges and one lemon, pour over them a quart of boiling water, sweeten to taste, stir, place on ice to cool. Delicious.
MRS. E. M. GRIFFITH.

FINE BLOOD TONIC.

Two pounds of honey, one gallon of tepid water, stir well together, let stand for ten days, keep warm, then skim, and add one pound of raisins, chopped fine, and four ounces of Epsom salts, stir all together and let stand ten days more, and strain and bottle.
MRS. JAMES M. CONE.

SURE REMEDY FOR STY ON THE EYE.

Make a white muslin bag about two inches long, and an inch and a quarter wide, fill with common black tea. When ready to put to the eye, dip in as hot water as the eye can endure. If the first application does not cure, add a second.

ETTA L. HALL.

CURE FOR WHITE CANKER.

Steep a heaping tablespoonful of marshrosemary in a small bowl, and when steeped, add a lump of alum size of a good sized walnut, and two teaspoonfuls of sugar. After this has been dissolved, it is ready for use.
ETTA HALL.

REMEDY FOR COLIC.

Equal parts of tincture cayenne pepper, opium, rhubarb, essence of peppermint and spirits of camphor, mix well. Dose, fifteen to thirty drops in a little cold water, according to age and violence of symptoms. Repeat every fifteen or twenty minutes, until relief is obtained.
DIRTO.

All find pleasure in eating Minute Tapioca, as its purity is never questioned.

OATMEAL GRUEL.

One heaping tablespoon rolled oats, one pint salted water, cook one hour in double boiler. Strain or not as preferred, add milk to taste.
L. E. M.

MRS. M. H. SHAW,

✻ Dressmaking Rooms ✻

7 CENTRE STREET.

A PERFECT LIGHT ~ ~ ~

means more than a good light. It means a light that is brilliant and steady, one that gives little heat, no smoke, and no odor, and that costs but little to burn and needs but slight attention. Wouldn't you call a light like this a perfect light? If you had such a light wouldn't you think it better than gas or electricity; wouldn't you say it had all their advantages and none of their faults? Well there is such a light—it's for sale at

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EXCELLENT COUGH SYRUP.

Take the roots of common Canada thistle, clean them and put in a dish, nearly cover with water, let simmer one-half hour and then add white sugar enough to make a syrup, and let simmer a little longer, then strain. You can put it in a bottle and it will keep a long time; also get the roots and dry them, you can make the syrup as needed. This is very nice for any cough.

HARRIETTE E. ROWELL.

ELDERBERRY WINE.

This recipe has been used many years by an old lady who prides herself on her culinary skill: Put only water enough to the berries to keep them from burning, and cook but a few minutes, just long enough to scald thoroughly; strain through a cheese cloth and add eight cups of sugar to ten of berry juice. Set away in a cool room to ferment, and skim daily till clear. When bubbles cease to rise on top of the liquid it is ready to bottle. Use only white sugar and you will have some of the richest flavored wine you ever tasted. Yeast is apt to sour it, and it is a mistake to hurry the fermenting process. The addition of other liquor spoils the fine natural flavor. M.

ELDERBLOW WINE.

One pint of blows, four and one-half pounds of sugar, six quarts of water, one and one-half pounds of raisins. Put the water in the boiler with sugar, and let them come to a boil, then add the blows and take from the fire at once, and not let them boil. When milk warm add one yeast cake and let stand six days, stir night and morning, then chop raisins and put in jug, strain the juice and put in jug, let it stand a week before bottling.

MRS. BRIDGE.

BEEF TEA JELLY. (For Invalids.)

Put into a double boiler a pound of juicy round steak cut into small pieces, and a pint of cold water. Heat to the boiling point and let simmer two hours. Strain through a wire sieve, and in the cup and a half of hot broth dissolve half a package of Minute Gelatine. Season with salt to taste, and pour into small cups to harden.

A DRINK FOR AN INVALID.

Beat lightly one egg, one spoonful of sugar, stir into this one cup of new milk, one-half wine-glass of wine, a little nutmeg. This is nice without the wine. SISTER.

BEEF TEA.

Cut tender, juicy beef into inch pieces. Put into fruit can and seal tight, set in kettle of cold water, bring to a boil and boil about two hours. In this way you get a pure and powerful nutritive. DITTO.

INVALIDS' FOOD.

Into one pint of water slightly salted, stir three tablespoons of Minute Tapioca, and cook fifteen minutes. Serve with cream and sugar. This is a very nutritious breakfast dish, and serves as a change from the cereals. WHITMAN GROCERY CO.

EGG DRINK.

Beat the white of an egg till stiff. Stir the yolk in a tumbler with two teaspoons of sugar. Add a tablespoon of brandy or whisky and fill with cold milk. The liquor may be omitted and the milk flavored, but the former is better and more strengthening. Mix white and yolk together, add tiny pinch salt. SELECTED.

RAW BEEF SANDWICHES.

Scrape a piece of lean, juicy, raw beef, and spread the pulp on a thin slice of bread, sprinkle a little salt on the meat, cut in half, and put together like any meat sandwich. A patient can often eat meat in this form when he will not touch cooked meat. S.



HINTS TO HOUSEKEEPERS.

REMOVING STAINS.

Coffee.—Lay the stained portion of the cloth over a bowl and pour boiling water through it.

Fruit.—Boiling water as above; if ineffectual, rub with a solution of oxalic acid and rinse in warm water.

Ink.—Dip in boiling water, rub with salts of sorrel, and rinse well.

Blood.—Soak in cold water. For ticking and thick goods make a thick paste of starch and water; leave till dry and brush off.

Scorch.—Dip in soapsuds and lay in sun; if fibers are not much injured, dip repeatedly in saturated solution of borax and rinse.

Mildew.—Wet with soapsuds, lay in sun; spread with a paste of soft soap and powdered chalk and sun it; soak in buttermilk and sun.

Grass.—If fresh, use alcohol and rinse; or use Javelle water and rinse thoroughly.

Paint.—Turpentine for coarse goods, benzine or naphtha for fine.

Grease.—Moisten with strong ammonia water, lay blotting paper over and iron dry; if silk, use chloroform to restore color, or cover with powdered French chalk and iron.

Beefsteak is improved by adding a tablespoonful of strong coffee to the gravy of butter, salt and pepper, to be poured over the steak. It imparts a rich flavor and makes the gravy nice and brown.

To remove stains from Tableware.—A little saleratus rubbed on with the fingers or a bit of cloth, will remove stains from cups and other articles of tableware. It will also remove stains from marbleized oilcloth, and most stains from tinware.

To Remove Grease.—Ammonia water two ounces, soft water one quart, salt peter one teaspoonful, shaving soap, in shavings, one ounce; mix together till soap is all dissolved. Any grease or dirt that cannot be removed with this mixture is hopeless.

In sweeping carpets, use wet newspapers wrung nearly dry and torn in bits. The paper collects the dust and does not soil the carpet.

Half a cup of vinegar in the water will make an old fowl cook nearly as quick as a young one, and will not in the least injure the flavor.

To shrink cloth, either cotton or wool, hang evenly on the line or spread on the grass over night. In the morning press till dry. This will not remove the new look from the goods.

Ceilings that have been smoked by a kerosene or gas lamp should be washed off with soda water.

Mix a teaspoonful of pulverized alum with stove polish. It will give the stove a good and permanent luster.

When canning, place a silver spoon in the can to prevent its breaking.

Never allow opened fruit, fish or vegetables to stand in the tin can.

Never allow fresh meat to remain in paper; it absorbs the juice.

Salt will remove the stain from silver caused by eggs, when applied dry with a soft cloth.

Salt should be eaten with nuts to aid digestion.

To remove chocolate stains, use cold water first, then boiling water from the teakettle.

Use soda instead of soap for washing the refrigerator.

Kerosene will prevent sinks from rusting.

A few drops of molasses in stove blacking will prevent the dust from rising.

Never put salt on a steak until after it is cooked.

Grease spots on wall paper can be removed by placing a piece of blotting paper over the spot and passing a hot iron over it.

Remedy for Sprained Ankle.—Take caraway seed, pound it, put it in a tin basin with a little water, put it on the stove and stir until it thickens, then bind it on the ankle.

To Kill Bed Bugs.—Kerosene oil, turpentine, ammonia, equal parts, put it in oil can, put it in all cracks.
Another.—Gasoline and rough on rats, mixed. Put in all cracks with a brush or feather.

To Keep Fence Posts From Rotting.—Take boiled linseed oil and stir in pulverized coal to the consistency of paint, put a coat over the timber. No man will live long enough to see them rot.

COOK'S TABLE.

Wheat flour, one pound is one quart.

Indian meal, one pound two ounces is a quart.

Butter, when soft, one pound is one quart.

Loaf sugar, broken, one pound is one quart.

White sugar, powdered, one pound one ounce is one quart.

Best brown sugar, one pound two ounces is one quart.

Ten eggs are one pound.

WEIGHTS AND MEASURES.

Two and one-half teaspoonfuls make one tablespoonful.

Four tablespoonfuls one wineglassful.

Two wineglassfuls one gill.

Two gills one teacupful.

Two teacupfuls one pint.

Four teaspoonfuls salt one ounce.

One and one-half tablespoonfuls granulated sugar one ounce.

Two tablespoonfuls flour one ounce

Two cups or one pint granulated sugar about one pound.

A piece of butter size of egg, one and one-half ounces.

Two cups butter about one pound.

LIQUIDS.

Sixteen large tablespoonfuls are one-half pint.

Eight large tablespoonfuls are one gill.

Four large tablespoonfuls are one-half gill.

A common sized tumbler holds one-half pint.

A common sized wineglass holds one-half gill.

A teacup holds one gill.

A large wineglass holds two ounces.

A tablespoonful holds one-half ounce.

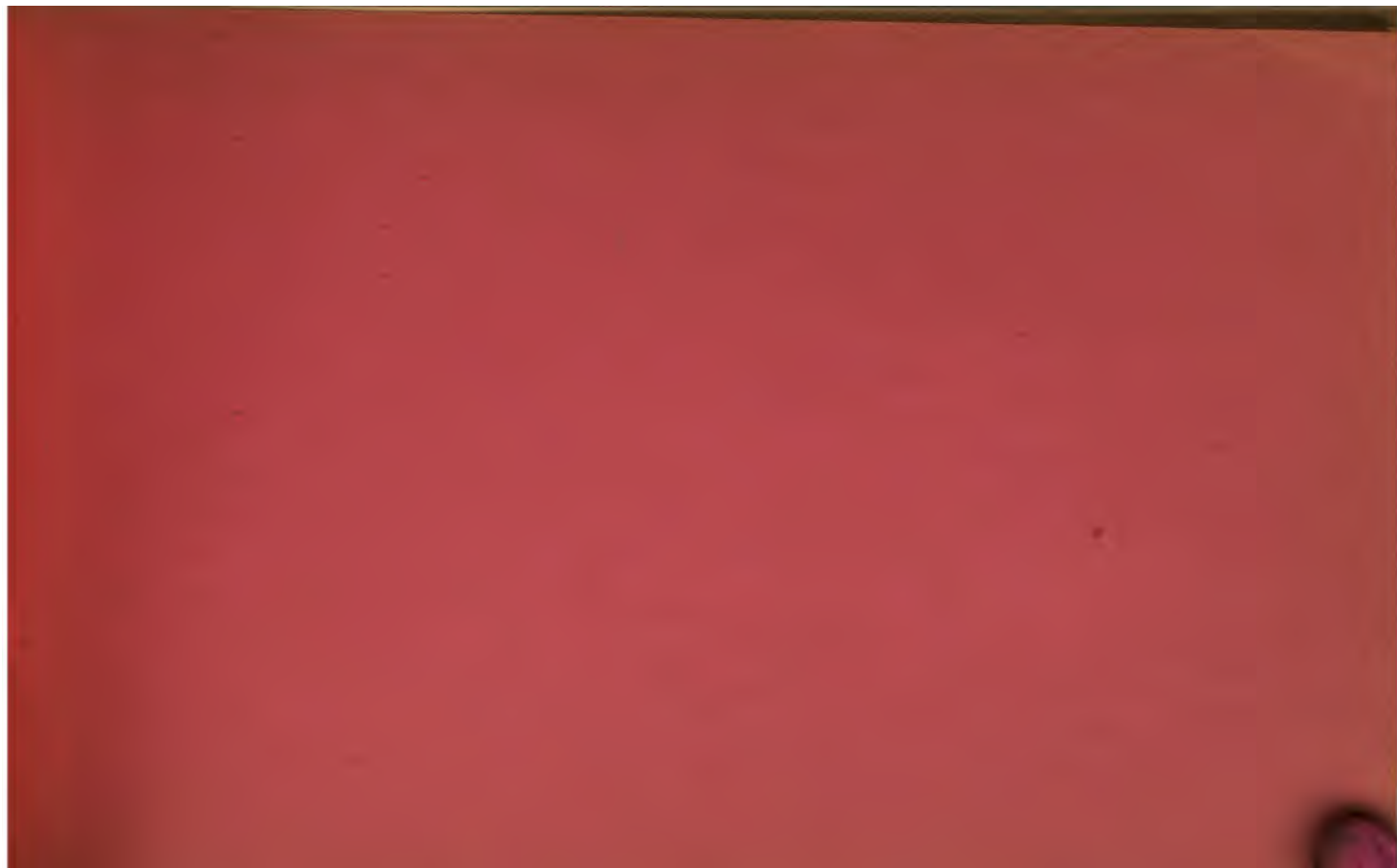
Forty drops are equal to one teaspoonful.

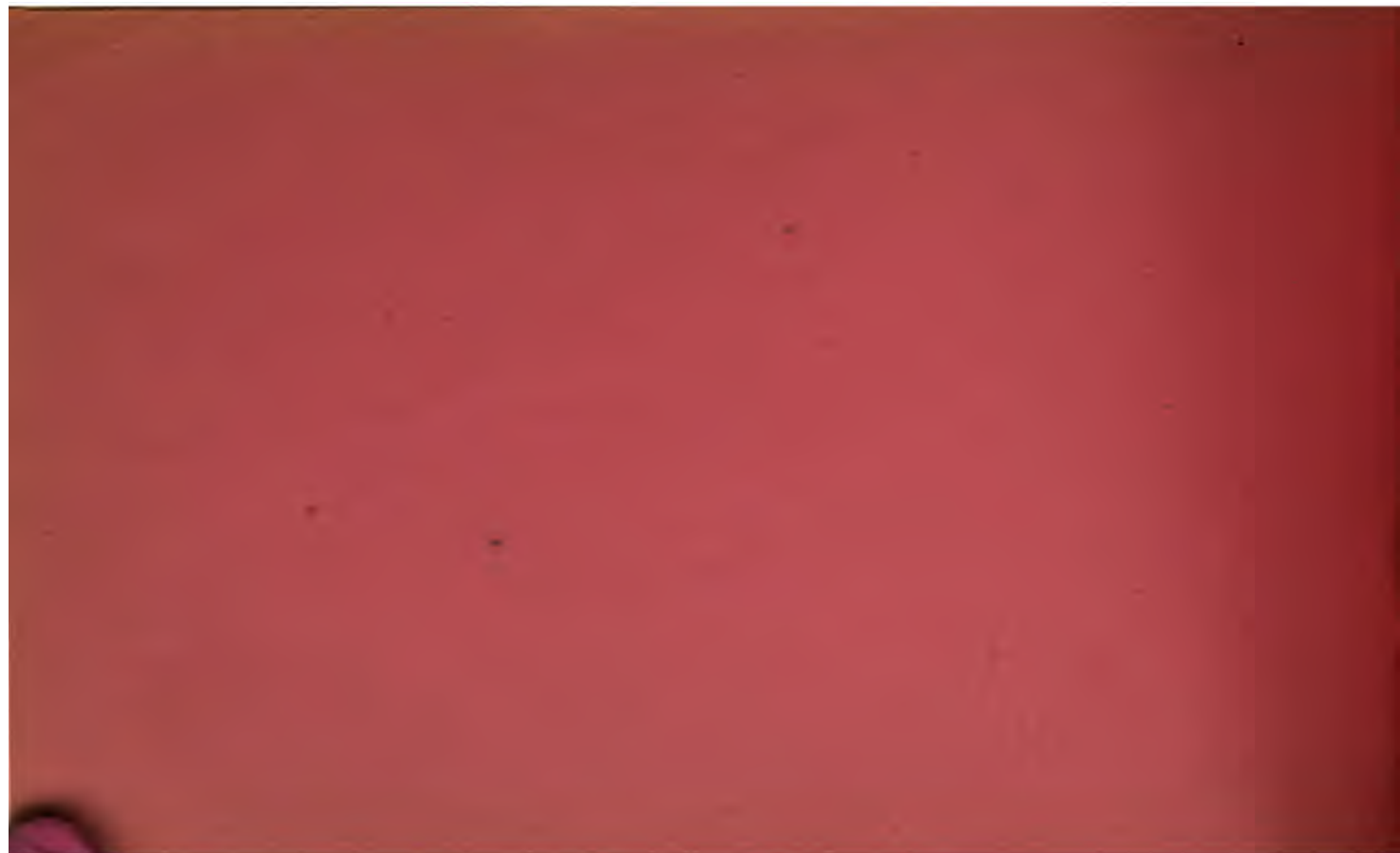
INDEX.

Bread,	5-11
Breakfast and To, Dishes,	11-27
Eggs,	27-31
Soup,	31-39
Fish,	39-49
Meats,	51-65
Vegetables,	67-78
Cheese,	75-77
Salads,	79-85
Pastry and Pie,	85-91
Puddings,	91-105
Desserts,	106-114
Cookies and Gingerbread,	115-120
Cottolene Recipes,	121-124
Cake,	125-148
Sandwiches,	144-146
Candy,	147-150
Pickles, Jellies, and Preserves,	151-158
Left-Overs,	158-162
Refreshing Beverages,	162-164
For the Sick Room,	164-168
Hints to Housekeepers,	169-171



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